



THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 81

DECEMBER 14, 1929

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Number 24

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"Regal"

The Quality Is Unexcelled

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Hams
Bacon
and
Lard



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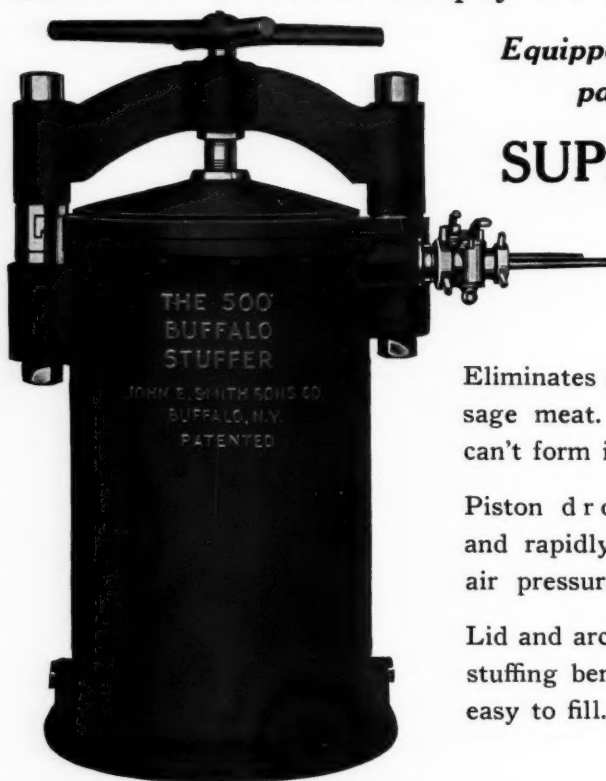
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Export Office: 344 Produce Exchange

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"BUFFALO" Air Stuffer

Why have we received repeat orders from many of them? We believe it will pay YOU to investigate!



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SUPERIOR Piston

Eliminates air in the sausage meat. Air pockets can't form in the piston.

Piston drops instantly and rapidly the moment air pressure is released.

Lid and arch swings over stuffing bench, making it easy to fill.

MEAT and AIR TIGHT—this machine will increase your output and decrease your costs!

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DECEMBER 14, 1929

Chicago and New York

Will Quick Freezing Save Shrink and Waste?

*Claims Made for Potential Savings
Through Quick Chilling Carcasses
and Quick Freezing of Retail Cuts*

Impending changes in packinghouse practice with respect to the marketing of fresh meats and other products quite naturally focus the attention of the packer upon the economic problems which must be solved.

In other words, the packer wants to know: "Is quick freezing commercially feasible?" and "What am I going to get out of it?"

Too frequently there is failure to think a proposition through to its logical conclusion, and thus things which appear to be desirable often turn out with sad results.

It used to be said that "the tail goes with the hide." While that is no longer literally true so far as the sale of hides is concerned, nevertheless it will always be true regarding any business proposition.

Every aspect of any contemplated change in method or machinery must be carefully scrutinized before an answer can be given to that all important question, "Is this a good proposition?"

What Packer Wants to Know

In dealing with the matter of quick freezing of fresh meats there are several questions which present themselves. The more important are these:

1. How much additional refrigeration and ice machinery will be required?
2. How much additional building space is necessary?
3. How much will the additional refrigerating machinery and quick freezers cost?

4. What will be the operating expense per pound of product frozen?

5. How much will wrapping materials and labor for its application add to the cost of a pound of meat?

6. How much will the breakup of carcasses at the packing house cost, and how much space will be required for cutting rooms and wrapping rooms?

7. How much is it going to add to the consumer's meat bill?

8. Are there any special problems regarding the storage and transportation of quick frozen product?

9. Are there any difficulties

which will attend the display and retailing of quick frozen products?

10. Will the packer have to own his own retail stores?

11. How much additional financing will be required to put in the necessary equipment for quick freezing?

12. What economies, if any, will attend the quick freezing of retail cuts?

It is obviously impossible to discuss all these questions in one article. The last, relating to economies, is taken up here. Others will be treated in later issues.

It should be distinctly understood that statements made here are based on interviews with experts and others in the field. They do not represent established practice, or it would not be necessary to discuss them.

They represent what is manifestly an attempt to cope with a changing situation in food processing and distribution, and which the meat industry must consider if it is to meet what has been called the "new competition." As a faithful recorder of trends in the industry THE NATIONAL PROVISIONER reports these trends as it finds them.

Quick Freezing Economies

By Jack Frost.

In order to facilitate comparisons and to provide a yardstick by which any packer can apply the figures herein given to his own production, we will take as a basis the amount of meat

Sensational if True

A refrigerating expert says that 1 per cent in shrink can be saved when carcasses are chilled by new methods.

The output of the meat industry of the United States, including lard, tallow, etc., is 18,000,000,000 lbs. annually.

One per cent of this production is 180,000,000 lbs., and if valued at 22c lb., this would net a saving to the industry of \$39,600,000.

This sounds sensational. It would be sensational if it should work out in practice.

and meat products slaughtered by both federal-inspected and non-inspected plants for the year 1928, excluding lard, tallow, etc.

The output of all such plants totals approximately 18,000,000,000 pounds.

It might be stated at this point that one cannot look at the item of quick freezing alone for economies. *A broad view must include every avenue of saving which can and should be utilized, in order to offset additional costs which are inevitably involved where additional processing must be done.*

Much has been said and written upon the subject of quick chilling of carcasses, but so far as the packing industry is concerned, this has remained up until now largely in the conversational stage.

What is 24-hour Chilling?

Many packers say they cut hogs or ship beef in 24 hours or less. But upon examination experts say this will be found to be but a half-truth.

The hogs are cut and the carcasses are shipped, it is true. But with rare exceptions, it is claimed the chilling is not thorough; and in the case of hogs it will ordinarily be found that hams and shoulders are spread for an additional 24 hours to further chill them before they are put into cure.

Obviously, no economy attends this practice, because spread cuts require much more room per pound of product than does carcass meat.

Furthermore, inadequately chilled hogs do not cut smoothly, and in many cases retrimming must be done after the cuts have been further cooled after spreading, or after the cuts come out of cure and before smoking.

This is an expensive and wasteful procedure, for the trimmings are difficult to utilize, and the labor cost is high, and in addition it is difficult to smoothly trim a crude cut.

Shipping Partly-Chilled Beef.

In the case of beef shipped before being thoroughly chilled it is said that, upon ribbing the sides, the flanks slip, and a heavy shrinkage occurs in transportation and in the wholesale house. Where the flanks have slipped, the branch house or the consignee must do some trimming upon a rather expensive portion of the carcass.

In addition, failure to properly chill the beef carcasses before shipment results in higher car temperatures and more frequent arrival of the cuts at destination in bad condition. The ordinary refrigerator car has all it can do to maintain satisfactory temperatures, even when the product is initially chilled to the right degree and the car itself prechilled, before loading, to the proper temperature.

This brings up the question of quick,

thorough and proper chilling, which is actually what is employed in the term "quick chilling."

Experiments in Quick Chilling.

Some have attempted to obtain quick chilling by reducing the temperature of the coolers far below the usual temperature prior to loading, and then using very cold brine.

The result of this is said to be excessive cooler shrink, and in many cases the freezing of shanks and necks which are in the region of low temperature—that is, near the floor, or directly below the cold air flue.

This, experts claim, is false economy. The effects are not alone excessive shrink, and a frosting of the carcass in part. It also results in unnecessary expense for refrigeration at low-temperature levels, and an increased salt bill—if brine spray is used.

A wet cooler also results, for the reason that when hot, steaming carcasses are put into the cooler—the ceiling, walls, floor, beams and rails of which are at low temperature—steam rapidly condenses to an extent where dripping occurs and the carcasses become streaked.

Another curious feature which it is claimed attends this practice is that the carcass does not cool out as rapidly, owing to the fact that the surface moisture is dried off too quickly. A dry surface will not throw off heat as rapidly as a moist surface.

Keeping Step with Progress

Competition always has been keen in the meat industry and it is becoming keener.

In some measure, at least, this latter situation is being brought about by new and more intensive merchandising methods and new equipment and processes designed to reduce costs and better the quality of products.

The meat man who would maintain his place in the procession these days must watch his step. He must investigate new machines, processes and methods as they are developed and adopt promptly those he can use to advantage in his business. He must get his plant modern and in a position to produce quality products efficiently.

The day has passed when "good enough" will serve, be it applied to machines or processes. The man who is content with things as they are, who feels his position is secure regardless of other considerations, is due for a rude awakening.

He may find some day that he is not only out of step with the procession but considerably in the rear.

Since the generality of cases will require the adaptation of existing equipment to new needs, it may be well to outline the procedure which is suggested by various refrigerating experts to change over a plant already using brine spray, whether properly or improperly, to a system which it is claimed will accomplish the results required to effect savings needed to offset the expense for quick freezing of retail cuts, subsequent to chilling the carcasses.

Changing Over the Plant.

This is what such experts recommend:

Sufficient existing cooler space to hold approximately 1½ hour's maximum kill should be provided with a spray system, using water instead of brine in sufficient quantity to insure an air change of approximately 8 times per minute in the hanging space.

The carcasses are moved through this cooler by means of a conveyor chain as they come direct from the killing floor, and while in this room are subject to a rapid fanning with air of approximately 35 degs. F. temperature, and a humidity in excess of 100 per cent. That is to say, there would be a fog in the air.

The effect of this treatment is to remove from one-third to one-half the entire heat of the carcasses in the time interval during which it is in this "fore-cooler."

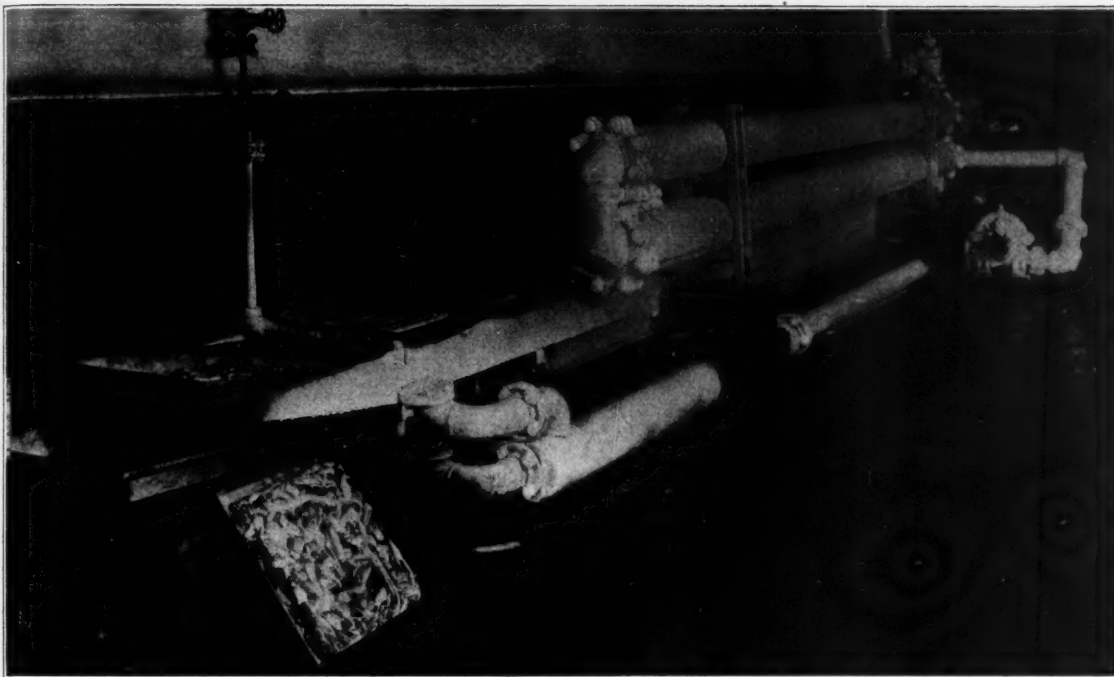
The work is done at such a temperature level that the coils used for cooling the spray water can be operated with ammonia at a pressure of 50 lbs. gauge, with economies in the way of ice machine capacity and power per ton, which will be obvious.

From Fore to Back Coolers.

After the carcasses have left the "fore cooler" and proceed to the "back coolers"—which in fact are the regular coolers—it will be manifest that the steaming period will have expired, and since such a large portion of the work has already been done, the temperature of the brine spray in the back coolers can be very materially raised. In fact, it is claimed that ordinarily it can be raised to such a degree that the same ammonia suction pressure used for cooling the water of the fore cooler will be satisfactory for cooling the brine.

The only reason for using brine in the "back coolers" is said to be that it has a dehydrating power which is necessary to insure drying off of the surface of the carcasses before chilling is completed.

This manner of chilling carcass products it is claimed not only effects great economies in the way of power and



ONE OF THE NEW QUICK FREEZING METHODS INSTALLED IN A LARGE WESTERN PACKING PLANT.

This illustrates an experimental unit of the Kolbe Instant-Freeze "floating pan" method, showing the end of the unit where the frozen materials are taken out.

Pans on which steaks and chops are spread are floated from the starting point at the far end on cold brine, supplied through the brine cooler shown by the direct-connected motor and pump in the foreground. The white covering on top of the raceways is a set of ammonia coils covered with frost.

It will be noted that there are two raceways, one above the other. In large commercial freezers using this method ten or more much longer raceways could be decked up. The loading and unloading ends would extend through the walls of the freezer rooms, permitting their operation under reasonable temperature conditions for workmen.

Overall length of the raceways in this experimental unit is 32 ft. by 2 ft. wide. Temperature of brine is minus 20 deg. Fahr.; freezing capacity, 150-200 lbs. per hour of product not over one inch thick.

ice machine capacity, but also is said to insure much more thorough cooling than any other method which has been devised. Beef carcasses are chilled in 15 to 24 hours, depending upon the necessities of the situation. Lambs and calves are chilled in 6 to 8 hours—or even less if necessary—firm enough for smooth, rapid cutting and subsequent quick freezing, or for shipment in the regular way.

Saving in Shrinkage.

Carcasses chilled in this manner it is claimed will shrink fully 1 per cent less than when they are chilled by the usual methods. Here is a saving of considerable magnitude.

Quick freezing of retail cuts is done with practically no shrinkage, and if they are properly wrapped no shrinkage occurs during storage or upon thawing.

One expert who did some figuring claimed that evaluating the shrink savings upon the national output at a price of 22c per pound to the retailer aggregates the staggering sum of \$39,600,000 per annum.

Without at this time going into the figures obtained in the survey, inas-

much as they will be set out at length in subsequent articles, it is claimed that the savings in power and in ice machine capacity attending the use of higher ammonia suction pressure for chilling by the method here outlined will equal the additional refrigeration and ice machine capacity required for the quick freezing of all retail cuts, including freezing of provisions, edible offal and manufactured meat products of any plant.

It has been estimated by one packer that the savings from the processing of fat and bone retained at the packinghouse incidental to breaking up of carcasses into retail cuts, plus savings in transportation charges—such as car icings and greater car loading capacity for product in cut and frozen form—will offset the expense for breaking up the carcasses, and will cover the cost for wrappings and shipping containers.

Other Savings Claimed.

To augment these savings—to make sure that they would cover the extra plant expenses—experts list the following added advantages:

1. Savings in expense for fancy dressing of carcasses now done for eye

appeal only, and adding nothing of real value to the product.

2. Reduction in losses due to discounts allowed, because carcasses are streaked with dripping condensation in coolers, or because the carcasses are bruised in one spot.

3. Reduction in losses due to cars of chilled product being received in bad condition at destination for any of the variety of reasons which may account for it.

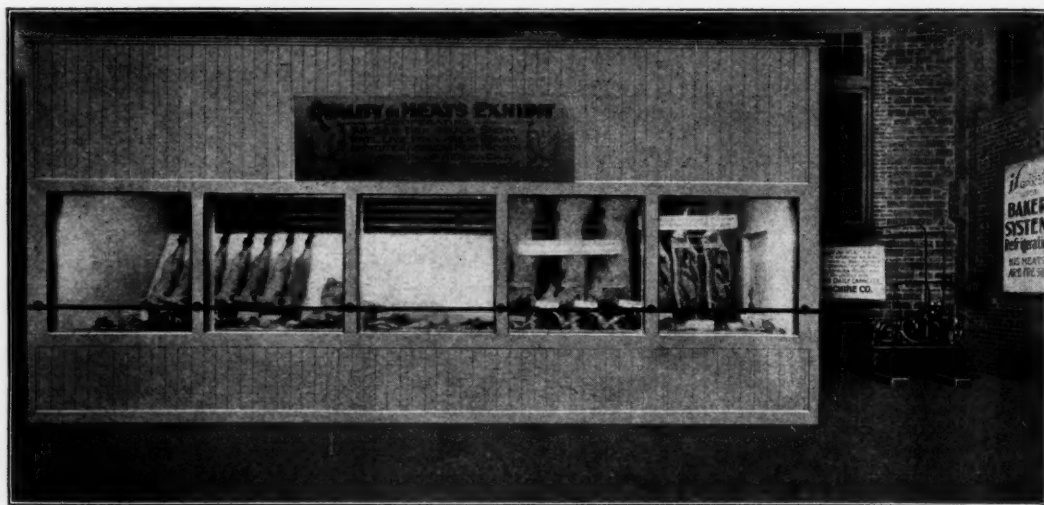
4. Many cattle which now grade No. 2 and No. 3 which otherwise might rate a higher grade, except for exterior appearance, can be stepped up to their rightful grade, and the meat sold strictly on its merits.

5. Many steers which now grade as "cutters" can be moved up to the "shipper" class, because external appearance becomes of no consequence, and meat can be sold on its real merits—not on its looks alone.

Farther in the Future.

6. Assuming smoked products can be marketed frozen (and judging from experience with sliced bacon experts claim there would seem to be no ob-

(Continued on page 31.)



OMAHA HAS A QUALITY MEAT EXHIBIT AS STOCK SHOW FEATURE

One of the most interesting exhibits at the second annual livestock show, held under the auspices of Ak-Sar-Ben in Omaha during November, was the "Quality in Meats Exhibit."

The exhibit was made possible through the cooperation of Ak-Sar-Ben, the National Live Stock and Meat Board, the Institute of American Meat Packers, the University of Nebraska and the Omaha Live Stock Exchange. The Baker Ice Machine Company furnished the cooling equipment.

The use of lamb and graded beef was featured. Choice and special cuts of meat were included in the display.

CHAMPION STEER BRINGS \$8.25.

A record price of \$8.25 per pound was paid for the grand champion steer of the 1929 International Live Stock Exposition. This was a grade Angus weighing 950 lbs. It was bought by the J. C. Penney Stores, the total price paid being \$7,837.50. Mr. Penney himself was in the ring and supervised the purchase.

The reserve champion was also a grade Angus, weighing 1,205 lbs. This steer carried off the honors in the junior feeding contest as well.

The grand champion steer was fed and exhibited by Elliott Brown, a 20-year old Iowa farm boy, formerly a 4-H club member. In commenting on this steer, Walter Biggar, the Scotch judge of the individual steers, said: "The grand champion is the best steer I have ever judged in any land."

The grand champion load of steers, Angus yearlings, sold at \$35.00 a hundredweight to Arbogast and Bastian of Allentown, Pa.

The first 31 loads of cattle auctioned, including the champions, averaged \$19.00 a hundredweight. Outside of the champion load, the best price paid was \$21.00 for two-year-old Angus.

The leading railroads of the country were the principal buyers of the carlot cattle on exhibit. Out of the first 31 loads sold the railroads took 22 for dining car service.

CAR LOTS ARE LIGHTER.

Light weight hogs carried off the grand championship in the carlot exhibit at the 1929 International, a load

of Poland Chinas averaging 245 lbs. winning the ribbon. This is the lightest average weight of hogs to win the championship since the show was established in 1900.

Although the judge who chose the grand champions said "it was more a case of finding the load of hogs that was the most uniform in weight, rather than picking out the best quality," there was a decided trend toward lighter weight exhibits in the carlot class.

Notre Dame University, which is a regular exhibitor at the show, had a carload weighing 244 lbs. This was in contrast with its exhibit of a year ago, the average weight of these hogs being 361 lbs.

The proportion of light and medium weight hogs in the carlot classes was said to be the largest in a number of years, and it is hoped that an extremely heavy load will be an unusual sight at coming expositions.

RUSSIAN AGENCY ENLARGES.

The Amtorg Trading Corporation has leased for a long term the twentieth floor in the new twenty-five-story office and show room building at 261 Fifth Avenue, New York City. This is the third additional floor leased by the corporation since it moved uptown about six months ago. It now occupies five floors with a gross area of about 65,000 square feet. The corporation represents industrial and trade organizations of the Russian government.

PACKERS ON LIVESTOCK BOARD.

Thomas E. Wilson, Edward F. Swift and F. Edson White were re-elected directors of the International Live Stock Exposition at the annual meeting held in Chicago the first week in December. John Clay, of John Clay & Company, livestock commission merchants, was re-elected president for the seventh time. The vice-presidents are Alvin H. Sanders and J. W. Martin. O. T. Henkle was re-elected treasurer and B. H. Heide, secretary-manager. Other directors are Arthur G. Leonard, G. Howard Davison, Robert Miller, James Brown, F. W. Harding, J. W. Martin, W. W. Wright, O. T. Henkle, Frank O. Lowden, Robert A. Fairbairn, C. F. Curtiss, J. N. Conyngham, Alvin H. Sanders, Jess C. Andrews, E. H. Ingwerson, Murdo MacKenzie, G. L. Christie and Robt. Hazlett.

FEDERAL LOAN TO CATTLEMEN.

The Western Cattle Marketing Association, San Francisco, Calif., has been granted a loan not to exceed \$5,000,000 by the Federal Farm Board. This loan will enable the association to make advances to its members on feeder cattle not exceeding 75 per cent of the appraised value of the cattle at the time the loan is made. A condition of a loan from the association to a member is that the cattle must be under contract to be marketed through the association.

Watch the "Wanted" page for opportunities.

Packers Make Less Than 2 Per Cent on 4 Billion Dollar Turnover

A turnover of four billion dollars for 1929 in the meat packing industry was estimated by F. S. Snyder, chairman of the board of the Institute of American Meat Packers, at the recent industrial conference at Washington.

The profit charge on this turnover is expected to be substantially the same as that of 1928. This was 1.71 per cent, while the profit on investment was approximately 7.14 per cent.

Mr. Snyder's report for the meat group was one of 32 presented for key groups by executives in the specific industries to the National Business Survey Conference called by the U. S. Chamber of Commerce at the request of President Hoover.

Business As Usual.

In opening the conference Mr. Hoover pointed to the tendency of the stock market break "to create undue pessimism, fear, uncertainty and hesitation in business."

The conference was called, Mr. Hoover said, to create a temporary organization for the purpose of systematically spreading into industry as a whole the measures which have been undertaken by leading industries to counteract the effect of the stock market hysteria.

The reports made indicated that business was proceeding for the most part in an orderly way. An almost universal note of sober optimism was sounded as to employment, wages, and the continuation of activity in the major industries.

The text of Mr. Snyder's statement regarding the situation in and attitude of the meat industry is as follows:

An Intermediate Industry.

"It so happens that the industry for which I am speaking is an intermediate one in character. The raw material which it handles is the finished product of the stock raiser. As the intermediate handler of that product it handles something like 100,000,000 head of livestock annually, the product of the stock raising section of the American farm, and in that work it distributes something like \$7,000,000 daily, or about \$2,000,000,000 annually for the purchase of those raw materials.

"In his business the man engaged in this industry uses about \$1,000,000,000 as his capital. He spends also in addition annually, for collateral supplies necessary in the business, another \$500,000,000, and for wages about \$160,000,000.

"Perhaps it is of importance to

suggest that the balance of trade factor, which is of consequence in maintaining the prosperity of the country, is also contributed to by the great American packer, in view of the fact that his exports of stockyards products are of some considerable volume. For the first 10 months of this year they amounted to 1,134,000 pounds, representing an increase over last year of something like 9 per cent.

Cooperate With Producers.

"It is also happily in prospect that the sales of the year are going to be somewhat greater. That is based upon a knowledge of the crop conditions abroad, and upon the census of animal

products, and especially the swine census over there.

"I would like to call to your attention also the welcome which the packers as an organization gladly give to the Federal Farm Board work and the National Live Stock Marketing Association. We hope that the result of their work will be of a character that it may increase the stability of the marketing of livestock products.

"It so happens that we have had experience in the past year which suggested the opportunity for improvements in that direction. We rely in the industry upon the forecast made by the United States Department of Agriculture, and we look forward to the increased appropriation for that purpose, so the figures will, perhaps more accurately represent the situation.

Forecast for Next Year.

"The forecast for the past year indicates a reduction, for example, in the swine population of something like 8 per cent, which would mean something more than 3,000,000 hogs in diminishing flow to the primary market; whereas, we had an increase of something like 1,300,000. That, of course, threw a large stock into the hands of the public to handle, with the result that we did not succeed in marketing them upon a normal basis during the latter portion of the year.

"We hope that it will become a part of the work of the new organization, the livestock marketing association, to widen the basis by increasing the report, so that it will be more comparable with the cotton report issued, perhaps, more frequently, so that information

(Continued on page 48.)



PACKER DEAN SEES HOOVER.

Louis F. Swift, whom Chairman F. S. Snyder of the board of the Institute of American Meat Packers, called "the dean of the packing industry," leaving the U. S. Chamber of Commerce building at Washington after the Hoover conference last week.

Mr. Swift's statement made at this conference appears in another column.

SWIFT SEES GOOD YEAR AHEAD.

At the conference of business leaders called by President Hoover in Washington last week Louis F. Swift, president of Swift & Company, was given a special invitation to speak. His words, said Chairman F. S. Snyder of the board of the Institute of American Meat Packers, "represent well the spirit and purpose and feeling of the American packer." Mr. Swift said:

"Swift & Company looks forward to satisfactory business in the meat packing industry during the coming year. We believe there will be about a normal supply of livestock coming to market, which will bring good average prices.

"We spend several millions a year in betterments and maintenance. We shall keep up this work 100 per cent as usual. We expect normal employment for packing house workers, and no reduction in wages.

"We promise our full cooperation with the President's efforts."

SWIFT STOCK QUADRUPLED.

An increase in the shares of capital stock of Swift & Company from 1,500,000 to 6,000,000, and a change in the par value of the stock from \$100 to \$25, will be voted on at a meeting of the board of directors to be held in Chicago January 9, 1930.

The purpose of this increase is to secure a wider distribution of the shares, making more stock available to the small investor.

The capitalization of the company of \$150,000,000 will remain unchanged. In addition to this paid up capital, there is an accumulated surplus of over \$76,000,000, thus giving the proposed 6,000,000 shares a book value of \$37.50 a share.

A dividend of 50c a share quarterly will be paid on the new stock. This will be the equivalent of the present dividend of \$2.00 a share quarterly.

An exchange of new certificates of

stock representing the 6,000,000 shares of \$25 par value for the 1,500,000 shares of \$100 par value now outstanding on the basis of four new shares for every one share of present stock surrendered to the company for cancellation will take place at the meeting of the board as soon as the increase in stock is approved.

LOWER OCEAN FREIGHT RATES.

As a result of negotiations with the railroads carried on by the Traffic Committee of the Institute of American Meat Packers, of which George A. Blair is chairman, the carriers have now formally agreed to extend through 1930 the reduced rates on packinghouse products in carloads for export to the United Kingdom and Continental Europe. According to information furnished to the Institute, this applies to the reduced rates now in effect on shipments moving through ports on the Gulf of Mexico, as well as on those to North Atlantic ports.

FINANCIAL NOTES.

Directors of U. S. Cold Storage declared an extra dividend of 50 cents a share on common in addition to the regular quarterly dividend of 50 cents a share on this stock and \$1.75 a share on the preferred.

The Glidden Company has declared an extra dividend on the common stock of 1 per cent in stock, in addition to the regular quarterly dividend. This is the second extra payment made within three months.

Total net earnings of \$145,104,438 are reported by the American Can Company for the period 1914-1928. Of the cash dividends paid out in that period totaling \$74,102,714, preferred stockholders have received \$46,991,819 and common stockholders \$27,110,895. The balance of \$71,001,724 was carried to surplus. The 1929 earnings are expected to be in the neighborhood of \$23,000,000, indicating a common stock dividend of \$8 a share.

Godchaux Sugars, Inc., inaugurated the payment of dividends on its class A stock with the declaration of an initial quarterly dividend of 50 cents a share, payable January 1 to stockholders of record December 20. The first quarterly dividend of \$1.75 a share on the preferred stock was paid October 1 and a second quarterly distribution on preferred was made a short time ago. The capital structure of the company was reorganized on June 7, 1929, and payment of the October dividend followed.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Dec. 11, 1929, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Dec. 4, or nearest previous date:

	Sales, Week ended	High. Dec. 11.	Low. Dec. 11.	—Close— Dec. 4.
Amal. Leather...	400	2 1/2	2 1/2	2 1/2
Do. Pfd.	400	27	25	25
Amer. H. & L.	100	34 1/2	34 1/2	34 1/2
Do. Pfd.	100	34 1/2	34 1/2	34 1/2
Amer. Strs.	2,600	49 1/2	49 1/2	49 1/2
Armour A.	25,500	7 1/2	7 1/2	7 1/2
Do. B.	26,300	4 1/2	4 1/2	4 1/2
Do. Pfd.	700	67	65	65
Do. Del. Pfd.	2,200	81	81	80 1/2
Barnett Leather	400	4	4	4
Beechnut Pack.	1,200	64 1/2	64	64
Brownway Pack. A.	100	26 1/2	26 1/2	26 1/2
Chick. C. Oil.	1,400	27 1/2	27 1/2	27 1/2
Childs Co.	1,500	60	58 1/2	58 1/2
Cudahy Pack.	2,200	47 1/2	47 1/2	47 1/2
First Nat. Strs.	5,000	50 1/2	50	50
Gen. Food	45,000	50 1/2	49 1/2	50
Gohel Co.	69,300	21 1/2	19 1/2	19 1/2
Grt. A. & P. 1st Pfd.	340	116	116	115 1/2
Do new	610	280	245	275
Hormel, G. A.	250	40	40	40
Hygrade Food	1,700	12	12	12
Kroger G. & B.	35,700	52 1/2	51 1/2	51 1/2
Libby, McNeill	6,300	18 1/2	18 1/2	18 1/2
MacMarr Strs.	1,000	25	24 1/2	25
Oscar Mayer	100	10 1/2	10 1/2	10 1/2
M. & H. Pfd.	100	37 1/2	36	37 1/2
Morrell & Co.	1,400	50 1/2	50 1/2	50 1/2
Nat. Food Fr. A.	300	17 1/2	16 1/2	16 1/2
Do. B.	300	4 1/2	4 1/2	4 1/2
Nat. Leather	3,800	2	1 1/2	2
Nat. Tea	6,000	42	40 1/2	41
Proc. & Gamb.	20,900	60 1/2	59	58 1/2
Rath Pack.	750	24	22	22 1/2
Safeway Strs.	9,000	123 1/2	123 1/2	123
Do 6% Pfd.	340	97 1/2	96	96 1/2
Do 7% Pfd.	680	108 1/2	107 1/2	106
Stahl-Meyer	700	25 1/2	25 1/2	25 1/2
Strauss-Roth S.	1,150	137	135 1/2	137
Swift & Co.	7,900	34 1/2	34 1/2	34 1/2
Trunz Pork	2,300	26 1/2	26 1/2	26 1/2
U. S. Cold Stor.	3,300	38 1/2	38 1/2	38 1/2
U. S. Leather.	3,700	9 1/2	9 1/2	9 1/2
Do. A.	2,600	18	17 1/2	18
Do. Fr. Pfd.	100	88	88	88
Wesson Oil	5,700	28 1/2	28	28 1/2
Wilson & Co.	1,800	4 1/2	4	4 1/2
Do. A.	7,600	9 1/2	9 1/2	9 1/2
Do. Pfd.	2,500	52 1/2	50	51

Rath Makes New Sales Record for Year Just Ended

A sales record was made by the Rath Packing Company during the fiscal year ended November 2, the net for the year totaling \$33,932,253. The net sales for the company's previous fiscal year totaled \$31,779,905. These figures are not comparable, however, as the latter sales were made for the fiscal year which then ended on March 31.

The net income for the year was \$495,005 after depreciation, inventory adjustments and taxes, equal after preferred dividends to \$1.75 a share on the 200,000 shares of common stock outstanding.

Current assets of the company at the close of the year were \$3,403,265 and current liabilities \$465,777.

During the last half of the year the company's earnings were reduced due, the report says, to the drastic decline in the price of hogs, but prices became stabilized around October 1 and for the final month of the year the company's earnings were in the neighborhood of \$120,000.

Canning Meats and Chicken.

In his letter to shareholders, President John W. Rath called attention to the company's new department for the canning of meats and chicken. "We did not get into production early enough in the season to reap the benefit this year," he said, "but we are now prepared to do a volume of business in the canned goods division and anticipate handsome results from this department from now on."

Speaking of the new facilities which the company will have available Mr. Rath said: "Our new building is ap-

proaching completion and we expect to be using it to capacity within the next several months. It will afford us increased manufacturing and storage facilities and will effect considerable economy in the saving of charges, including freight and storage, that we have had to pay heretofore because of lack of space. It will give us the much-needed room for the expansion of our new and profitable departments."

It was felt that the company was starting its new fiscal year under the most favorable conditions that have existed for many years, due to the fact that prices on all its products are now at a low level. "We are looking forward to a large and satisfactory business this coming year," Mr. Rath said.

A comparison of the consolidated balance sheet for the year just ended with the company's previous fiscal year is as follows:

	ASSETS.	Nov. 2, 1929	*Mar. 30, 1929
Land, bldgs. and equipment	\$2,831,508	\$2,558,143	
Deferred charges	108,350	122,655	
Current assets:			
Cash	361,752	302,911	
Receivables	1,290,800	1,515,746	
Inventories	1,750,623	3,951,027	
Total curr. assets	\$3,403,265	\$5,767,684	
Total assets	\$6,343,124	\$8,448,482	
	LIABILITIES.		
Pfd. stock	\$2,054,300	\$2,027,400	
Common stock	2,000,000	2,000,000	
Surplus	1,823,047	2,191,662	
Current liabilities:			
Notes payable	241,400	1,777,400	
Accts. payable	155,161	318,777	
Tax reserve	69,216	133,243	
Total curr. liabilities	\$465,777	\$2,229,420	
Total liabilities	\$6,343,124	\$8,448,482	

*Pro-forma balance sheet after giving effect to proposed financing.

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Heading for Another Fall?

Packers are reported to be eager buyers of hogs, placing in cure or in the freezer large quantities of meats to be brought out at a later date, when demand is greater than current supply.

In the hog year 1929 such a demand did not develop, as supplies were maintained at high levels throughout the year. As a consequence much product was sacrificed, prices were cut and there was a strong urge on the part of individual companies for volume.

The packers who operated on this theory, and who were forced to cut prices in order to unload, necessarily made a very difficult and unprofitable market for those packers who operated on more of a merchandising basis, but who necessarily moved cured product out 60 to 90 days after it went into their curing cellars.

Thus the speculative policy had an unfortunate influence on the entire industry. Packers paid too much for their hogs when they knew that an uncertain future was in the balance.

However, regardless of how unsatisfactory a packing fiscal year is closed, the new one is always opened with optimism. "This year it will be different," say they. "The hog production cycle is on the downward trend, and there will be a good demand for all the product we put down."

That is the way many packers reason, and there is a good deal of indication that this type of reasoning has been adopted with the passing of the early weeks of the 1930 hog year.

But packers will operate under different conditions this year. They have solemnly pledged themselves to a code of trade practices. Under this code it will not be possible to sacrifice price for volume; it will not be possible to cut prices to the detriment of competitors; ethical business practices are to prevail.

Can this code of trade practice be carried out by packers operating largely on a speculative basis if unloading time comes and this unloading must be done in territories where other packers are operating on a merchandising basis?

Is this not only one of a number of questions packers should be asking themselves when they are putting prod-

uct into cure below current market levels, forgetting that consumption is on its present high plane because product is so cheap, and remembering what usually happens to demand when product prices move upward?

Facts for Small Packers

The small packer sometimes complains because he can not afford a research department and experimental laboratory to delve into and solve many of the problems that confront him daily, to study methods and processes, to find more profitable uses for by-products, etc. The big packer who can afford these aids, he thinks, has an advantage.

This is true, of course, but too often the smaller packer makes no attempt to collect and use the information available in his plant or to compile facts that would be valuable to him.

Few meat plants are so small that they cannot afford at least a part of the time of an employee for this work. One small packer in the Central West follows such a plan. In this work the aid of the foremen and workers is enlisted. When a special problem of cost, production, quality or methods is being investigated the cooperation of everyone is expected.

The result is that few questions come up in this establishment the answers to which can not be found quickly. If the answer is not to be had the machinery is available to obtain it. Information on meat plant operation is also collected wherever it can be had.

This plant seldom has to hesitate, for example, when new equipment is to be purchased. It has records of production, operating and production costs of every piece of machinery in its plant. It also knows the advantages and disadvantages, if any, of much of the meat plant equipment on the market.

Building up an information file is largely a matter of getting on the job and keeping on it, of making someone responsible for the results and taking advantage of all opportunities to this end. The small plant cannot hope to compete with the large one in this respect, but it can collect such facts and information as is available to it as a result of regular operations, and which is of much value, when studied, as a means of improving plant efficiency.

Practical Points for the Trade

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Curing Frozen Pork

A packer in another country has been having some trouble with meat cuts from frosted hog carcasses. He says:

Editor The National Provisioner:

We wonder if you can throw any light upon a trouble we have been experiencing for some time. The flesh from a certain proportion of the hogs we receive into our factory does not cure in the normal way. Parts of the shoulders and hams when taken from cure have a glazy, silky texture and are quite fresh to the taste. These uncured parts depreciate very rapidly.

This trouble is evident primarily in carcass hogs received at our plant in frozen condition, particularly hogs that have been frozen for a considerable period.

Do packers generally find greater difficulty in curing meat that has been frozen compared with that which has not? We know, of course, that frozen pork cures in about one-third less time than unfrozen, but is there other trouble similar to what we are experiencing?

It is not entirely clear what this packer means by spots in the meat having a glazy, silky texture. But as the difficulty seems to appear in the thicker pieces of meat, it would seem to be due either to improper chilling of the hogs after slaughter, or to incomplete defrosting of the meat before curing.

So far as chilling the hogs after slaughter is concerned, this packer is not familiar with that part of the history of handling the carcass, since he buys dressed hogs. If the hogs were improperly chilled there would likely be some tainted spots in the cured meats, but these appear more frequently as "gassy" spots, showing undercure.

It seems more likely that all of the frost is not taken out of the meat when it goes into cure, in which case the frozen parts will not cure. This is assuming that the trouble is with frozen meat and none of it with fresh.

There are two methods of defrosting meats. One is to spread the meats in a warm place until defrosted, and the other is to defrost in a warm pickle. The latter method appears to be the more popular.

When meat is defrosted in warm pickle, it is a good plan to agitate the pickle with air. When defrosting is completed, both the pickle and the meat should be at about 38 degs. temperature. The agitation of the pickle prevents the formation of slime on the outside of the product and increases the speed of defrosting.

The practice of freezing meat cuts and curing afterward is becoming quite general, as it is found much more satisfactory than back-packing cured product.

The common practice is to put the meats into a sharp freezer, say 10 to 15

degs. below zero, and when fully frozen transfer to a storage freezer at about 10 to 15 degs. above zero. Properly handled throughout, such product makes as good an appearance as product that has not been frozen.

Many packers believe, however, that frozen hams should not be used for commercial boiled hams.

To Identify Hides

An Eastern packer who operates a custom abattoir is experiencing difficulty identifying hides. He says:

Editor The National Provisioner:

The cattle which we slaughter in the abattoir section of our plant for different owners are painted to identify the ownership and the carcasses are stamped after slaughter. But the hides are often mixed up and confusion results.

Can you give us a good method of marking hides to avoid this?

A very good method is to use aluminum tags, fastened through the nose. This tag may be fastened on to the nose of the animal as soon as it is slaughtered, or before the hide is finally dropped.

Tin or any metal that leaves a stain should not be used in these tags.

Give each customer a letter or number and stamp this on the tag. The tags could be removed by the customer before the hide is salted down, and returned to the plant for re-use.

Do you use this page to get your questions answered?

Frankfurt Costs

Are your frankfurts making money for you?

The only way to know is to make frequent tests. Cost of materials is likely to change overnight, and will cause a lot of trouble if you don't know at all times just what it costs you to make your merchandise.

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Grading Sheep Casings

A producer of sheep and goat casings located in India asks for specifications on such casings, also the regulations in this country pertaining to the entry of casings. He says:

Editor The National Provisioner:

Can you give us information as to the proper selection and process of grading of sheep and goat casings? Our product is largely the Baluchistan casings. What we want to know is how to test them and their value on a per yard basis?

We are not quite clear as to whether the veterinary surgeons under the government of India would issue certificates only after inspection of the casings, or would they have to comply with all the conditions provided in your B. A. I. Order 305?

The following specifications are given for Baluchistan rings, together with the price as of November 29, 1929, which will enable this inquirer to estimate the relative value of the casings of different widths:

Over 26 mm.	18c
24-26 mm.	16c
22-24 mm.	14c
20-22 mm.	12c
18-20 mm.	10c
Under 18 mm.	6c

These rings should be put up 10 meters in length. They must not contain more than two pieces, and must be free from holes.

Goat casings are valued 60 per cent less than sheep casings.

As a general rule the casings are water run at the time of cleaning, gauges for this purpose being procurable from certain machinery and supply houses.

In regard to the import requirements for casings, and the inquirer's question whether they would have to comply with B. A. I. Order 305. Animal casings offered for importation into the United States are required to conform in every respect to the provisions of B. A. I. Order 305 and the instructions issued thereunder. Casings are eligible for importation from India only when certified by the Secretary to the Government of Bombay, in charge of the Revenue Department.

NEW VITAMINE IN BEEF.

A new vitamine, not heretofore discovered, has been found in lean beef, liver, fresh milk, lettuce, grass and the wheat embryo. The discovery was made in the laboratory of the London Pharmaceutical Society. So far no data have been gathered on the importance of this vitamine to the human race, but it has been found necessary to growth in small experimental animals.

Cracklings in Sausage

A packer who produces edible cracklings and wants to use these in his sausage manufacture writes as follows:

Editor The National Provisioner:

We produce considerable amounts of edible cracklings and so far have not used these in sausage, but we are planning to do so. Will you give us some information on the following:

Can cracklings after being made up into a jelly-like solution be used in straight smoked pork sausage or mixed pork sausage containing beef and pork which goes direct to the smokehouse and is not cooked?

Would there be any danger of the crackling solution showing up after smoking? Is there a possibility of its not mixing well with the other meats?

If the cracklings contain a high percentage of grease, what would be the effect on smoked sausage in which they are used?

Making the cracklings into an emulsion has been the common practice with many sausage makers, while others have found that they secure just as good results by mixing the dry powdered cracklings with the sausage meat. In fact, a little less distinct crackling flavor seems to be present when the cracklings are mixed dry. This is attributed to the fact that the glue is in the solution in a solidified jelly form.

The use of cracklings should not affect smoked sausage containing beef and pork which goes direct to the smokehouse and is not cooked, and the cracklings, either dry or in solution, should not show up after smoking.

When cracklings in powdered form are mixed in dry the powder mixes well with the other meats.

It is desirable, of course, that the cracklings used contain a small percentage of grease as possible. As a rule such cracklings should not contain more than 12 per cent grease and when the content is no higher than 12 per cent it has no effect on the finished product. If the percentage were greater, say as high as 18 to 20 per cent, the cracklings would have a tendency to make the sausage too greasy.

SAVINGS IN QUICK FREEZING.

(Continued from page 25.)

stale) hams might be broken up into slices for frying, the string and butt ends being used for boiling pieces or used in making some new meat product, such as sandwich spreads, potted ham, etc.

On this same assumption, hams could be given a milder cure, and be shrunk much less in smoking, without impairing keeping qualities, and thus give the consumer a more flavory and juicy product.

It also makes an outlet for heavy hams unequalled in possibilities by any other method or means of disposing of these items. Large center slices would bring a fine return.

In this article attention is called only to matters which bear directly on packinghouse operations. Plant savings also command the packer's attention, inasmuch as they affect his immediate profits.

Solving Distribution Problem.

"In the marketing of quickly-frozen consumer cuts of packaged meat a great stride forward will be made in one of our greatest economic problems—distribution," says one authority. "This, however, is a story of its own. The savings here exceed a great deal those affected in a packing plant.

"This new product so greatly simplifies the retailing of meat products that it seems evident that the great chain stores, whose success has been founded upon the simplicity of retailing packaged goods alone, will demand this new frozen, less perishable product when once the whole story has been properly placed before them. Representing the food-consuming public, they will be served."

EDITOR'S NOTE.—The next article in this series will discuss refrigeration problems incidental to quick chilling and quick freezing of retail cuts.

EDIBLE GELATIN PRODUCTION.

The production of edible gelatin during the third quarter of 1929, as reported to the U. S. Department of Commerce, amounted to 2,807,600 lbs., as compared with 1,824,200 lbs. in the third quarters of 1928. Stocks on hand at the end of the third quarter of 1929, amounted to 6,459,100 lbs., as compared with 8,227,200 lbs. at the end of the preceding quarter, and 7,283,600 lbs. at the end of the third quarter of 1928.

Dry Cured Bacon

Fancy dry-cured bacon is always in brisk demand. It is especially well suited for selling sliced in cartons, and appeals to the trade that demands a high grade product.

It is not difficult to make, if you know how.

Complete directions for making this fancy product have been prepared by THE NATIONAL PROVISIONER, and may be had by subscribers by filling out and mailing the following coupon, together with a 2c stamp:

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Please send me formula and directions for making Fancy Dry Cured Bacon.

Name

Street

City State

Enclosed find 2c stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Kingan & Co., Inc., Indianapolis, Ind. For cheese, eggs, mince meat, smoked meats, beef extract, butter, canned meats, beef, pork, mutton, lard, compound, cooked meats, meats packed in glass jars, hams, lard, lard oil, oleomargarine, pigs' feet, beef and pork sausage, beef and pork tongues; veal, beef and/or meat loaf; dressed chickens. Trade mark: KINGAN'S. Claims use since August, 1914. Application No. 277,673.

KINGAN'S

Arnold Van Erp, doing business as Holland Dutch Delicatessen Stores, San Francisco, Calif. For hams and bacon. Trade mark: DUTCH BOY. Claims use since August 1, 1922. Application serial No. 288,994.

Dutch-Boy

New City Packing & Provision Co., Chicago, Ill. For corned beef, sausages, hams and bacon. Trade mark: LEONA. Claims use since Apr. 1, 1910. Application Ser. No. 285,874.



Drew Cotton Seed Oil Mill, Monticello, Ark. For cottonseed meal used and sold only as fertilizer. Trade mark: MONTICELLO RIDGE. Claims use since Oct., 1928. Application Ser. No. 286,930.

Eckerson Company, Jersey City, N. J. For oleomargarine. Trade mark: BELDALE. Claims use since about June 30, 1923. Application Ser. No. 288,460.

LABELS.

John Morrell & Co., Ottumwa, Ia. For spiced ham, savory ham, lunch tongue and pickled luncheon meat. Label: MORRELL'S PRIDE. Published July, 1929. Registry Nos. 36,389, 36,390, 36,391, 36,392.

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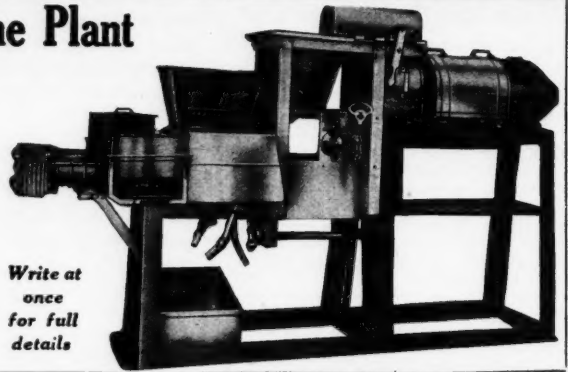
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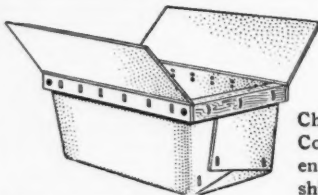
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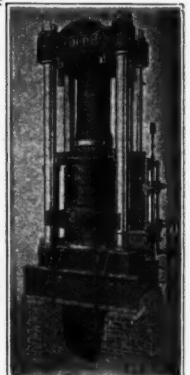
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Provision and Lard Markets

WEEKLY REVIEW

Prices Steady—Trade Light—Hog Movement Liberal—Hog Prices Maintained—Shipments Fair.

The past week has shown very little change in the product market or in hogs. There has been some improvement in the quotations for meats, with generally prices steady at the advance. Demand for meats has evidently been a little better than it was early in the month. Demand for lard has been quiet, but the shipments from Chicago the past week were almost 6,000,000 lbs. in excess of last year, and there was an increase in the shipment of both fresh meats and cut meats.

The shipments of lard were 14,264,000 lbs., against 8,673,000 lbs. last year; fresh meats, 41,384,000 lbs., against 33,887,000 lbs.; cut meats, 19,098,000 lbs., against 15,300,000 lbs. last year. The shipments of lard in the past two weeks show an increase of about 11,000,000 lbs. over the corresponding time a year ago.

The movement of hogs has been quite liberal, with the total for the past week at the principal points 796,000, against 579,000 the previous week and 741,000 last year. Since October 1, the receipts have been 3,636,000, against 3,550,000 a year ago. Packing at Chicago since November 1 shows an increase of 61,000 over last year. There is a little evidence of some decreasing movement of hogs this week, and the price of hogs has improved moderately with prospects of a more moderate movement.

Hog Movement Large.

The fact that the winter movement of hogs is starting in on such a liberal scale is evidence that there is either a disposition to market freely or else the supply of hogs in the country is larger than anticipated. There is some confidence that the movement of hogs is more or less a reflection of a disposition to market freely.

The average weights indicate the hogs are in good condition. This would seem to indicate that there is no disposition to market in advance of the proper condition for market.

The figures for the October inspected slaughter of hogs showed a total of 3,857,147 against 3,712,984 last year.

The October production of lard was 128,951,000 lbs., against 113,968,000 lbs. last year and a 5-year average of 100,751,000 lbs. The increase in the October products over the average was 27.99 per cent. The total production of lard for the 12 months ended September 30 was 1,764,786,000 lbs. The per cent of live weight of the lard products in October was 14.65, with a total yield per hog of lard 33.52 lbs., against 36.20 lbs. last year.

The average costs for the month showed a decline in all livestock compared with September, and a slight decline compared with last year.

Exports Continue Good.

The export movement continues quite good, although the exports of lard for the past week showed a rather sharp decrease compared with the preceding week. The total for the week was about 2,000,000 lbs. less than last year. There was also a decrease in the exports of hams and bacon, but in the case of meats the figures showed a small increase over a year ago.

The lead in the exports of lard over a year ago is still maintained, with the gain up to the end of November 66,000,000 lbs. and the total 732,116,000 lbs. The principal gain in the exports of lard this year have been 29,000,000 lbs. to Germany. In bacon the gain is 22,000,000 lbs., and in hams 3,000,000 lbs. The comparative figures for 11 months this year and last year follow:

	11 Mos., 1929	11 Mos., 1928
	Lbs.	Lbs.
Hams and Shoulders.....	118,836,000	113,056,000
Bacon	133,018,000	111,922,000
Lard	732,115,000	666,351,000
Pickled Pork	40,255,000	29,497,000
Total	1,024,224,000	920,826,000

The situation points to the possibility of some reduction in lard stocks at Chicago for the mid-month as a result of the liberal shipments. Since October 1 the movement of product at Chicago shows a gain of 4,000,000 lbs. in the shipments, with a decrease of 5,000,000 lbs. in the receipts. On the other hand, the shipments of meats have decreased 18,000,000 lbs. and receipts decreased 3,000,000 lbs.

PORK—The market was steady, with a fair trade in the East. Mess, New York, was quoted at \$28.50; family, \$34.50; fat backs, \$21.00@24.00.

LARD—The market was quiet and barely steady. Domestic trade was fair, but export interest was reported slow. At New York, prime western was quoted at \$11.05@11.15; middle western, \$10.95@11.05; city, 10% c; refined continent, 11% c; South America, 11% c; Brazil kegs, 12% c; compound, carlots, 10% c; less than carlots, 11c.

At Chicago, regular lard in round lots was quoted at 35c under January, leaf lard, \$1.35 under January; loose leaf, 95c under January.

Beef—Demand was moderate and the market steady at New York. Mess was quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@29.00; extra India mess, \$42.00@44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00 @75.00 per barrel.

See page 40 for later markets.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Dec. 1 to Dec. 11, 1929, totaled 25,393,113 lbs.; tallow, none; greases, 753,600 lbs.; stearine, none.

Government Storage Stocks

A normal increase in most meat stocks and a normal decline in lard stocks took place during November, according to government reports. With the exception of dry salt meats all pork stocks are higher than those of a year ago on December 1, and all stocks are higher than the 5-year average on December 1.

Nearly 11,000,000 lbs. more pork went into the freezer this November than last, the total this year being 56,190,000 lbs. compared with 45,663,000 lbs. last November. However, this increase in freezer stocks is reflected in the lower stocks of pickled pork, the quantity going into cure in the month just ended totaling 164,619,000 lbs., compared with 181,773,000 lbs. last November.

Meats going into dry salt cure during November totaled 52,986,000 lbs. compared with 66,296,000 lbs. in November, 1928.

Stocks of meats and lard in storage in the United States on December 1, are reported, with comparisons, by the U. S. Bureau of Agricultural Economics as follows:

	Dec. 1, '29	Nov. 1, '29	5-Year Av. Dec. 1, lbs.
Beef, frozen.....	70,370,000	51,902,000	58,505,000
Cured	10,239,000	8,884,000	8,194,000
In cure	12,838,000	11,273,000	14,252,000
Pork, frozen.....	84,572,000	75,910,000	52,707,000
D. S. cured....	38,192,000	53,014,000	35,108,000
D. S. in cure. 50,304,000	58,078,000	49,304,000	
S. P. cured....	119,009,000	115,972,000	102,080,000
S. P. in cure. 196,557,000	188,428,000	177,262,000	
Lamb and Mutton, frozen.....	5,192,000	4,992,000	3,461,000
Misc. Meats	72,453,000	63,914,000	56,851,000
Lard	68,184,000	99,845,000	45,916,000

BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)

Liverpool, Dec. 13, 1929.—General provision market dull. Demand for hams and pure lard very poor; fair demand for picnics and square shoulders.

Friday's prices were as follows: Hams, American cut, 95s; Liverpool shoulders, square, 72s; hams, long cut, 106s; picnics, 76s; short backs, 93s; bellies, clear, 81s; Canadian, 100s; Cumberland 88s; spot lard, 55s.

EUROPEAN PROVISION CABLES.

The market at Hamburg remains about the same as last week, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 2,669 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 87,000, at a top Berlin price of 16 66c lb., compared with 102,000, at 16.87c lb. for the same week of last year.

The Rotterdam market was dull and steady. Stocks were small.

The market at Liverpool was rather quiet. Consumptive demand was fair to small.

The total of pigs bought in Ireland

for bacon curing was 28,000 for the week, compared with 38,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ended December 6, 1929, was 92,000, compared with 90,000 for the same period of last year.

Exports of Danish bacon amounted to 4,976 metric tons, compared with 4,966 metric tons for the same week of last year.

DUTCH AND BELGIAN HOGS.

Favorable results in the hog industry in the Netherlands are reported, while Belgian hogs are said to no longer pay their way, owing to the high cost of feeding materials, according to reports made by representatives of the U. S. Department of Commerce in these countries. Although feedstuffs in the Netherlands were very high, fed hogs yielded good profits because of the extraordinary prices paid by salters and buyers of fat hogs. A large potato crop in Belgium is expected to encourage farmers to raise a larger number of hogs next year.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Dec. 7, 1929, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.				
	—Week ended—		Jan. 1.	
	Dec. 7.	Dec. 30.	Dec. 7.	Dec. 30.
	1929.	1929.	1929.	1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	694	1,006	924	110,530
To Belgium	26	1,421
United Kingdom	625	892	823	94,628
Other Europe	1,455
Cuba	7	67	29	6,469
Other countries	36	47	72	15,557

BACON, INCLUDING CUMBERLANDS.				
	—Week ended—		Jan. 1.	
	Dec. 7.	Dec. 30.	Dec. 7.	Dec. 30.
	1929.	1929.	1929.	1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	3,393	1,333	2,671	136,411
To Germany	285	...	86	9,641
United Kingdom	2,171	765	2,088	56,929
Other Europe	811	488	208	47,121
Cuba	3	13	...	13,721
Other countries	123	67	289	8,990

LARD.				
	—Week ended—		Jan. 1.	
	Dec. 7.	Dec. 30.	Dec. 7.	Dec. 30.
	1929.	1929.	1929.	1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	22,955	9,483	10,528	755,070
To Germany	8,159	2,058	4,308	195,713
Netherlands	5,554	42,721
United Kingdom	6,595	3,882	3,384	226,639
Other Europe	2,528	971	1,186	88,152
Cuba	805	1,733	755	72,315
Other countries	1,314	839	995	129,530

PICKLED PORK.				
	—Week ended—		Jan. 1.	
	Dec. 7.	Dec. 30.	Dec. 7.	Dec. 30.
	1929.	1929.	1929.	1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	245	209	265	40,500
To United Kingdom	30	5	3	6,885
Other Europe	18	...	5	3,338
Canada	154	255	217	10,775
Other countries	43	0	40	19,702

TOTAL EXPORTS BY PORTS.				
	—Week ended Dec. 7, 1929.		Jan. 1.	
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	694	3,393	22,955	245
Boston	1,019	50
Detroit	399	587	1,217	54
Port Huron	923	78
New Orleans	37	15	2,119	28
New York	297	2,791	10,973	35
Philadelphia	704	...

DESTINATION OF EXPORTS.				
	—Week ended Dec. 7, 1929.		Jan. 1.	
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom (Total)	625	2,171
Liverpool	279	1,177
London
Manchester
Glasgow	6	270
Other United Kingdom	43	19
Exported to:				
Germany (Total)
Hamburg
Other Germany

NOV. FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection at various centers in November, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore	5,907	432	76,916	1,699
Buffalo	8,447	1,910	97,861	7,702
Chicago	145,302	37,454	698,609	188,316
Cincinnati	11,325	4,807	79,750	5,343
Cleveland	7,424	4,076	84,428	11,032
Denver	13,049	1,578	22,449	15,925
Detroit	7,007	4,824	97,537	22,998
Fort Worth	33,603	34,771	19,300	15,478
Indianapolis	17,227	3,130	129,535	5,188
Kan. City	74,624	18,222	208,195	61,790
Milwaukee	15,727	24,248	150,203	8,682
Nat. S. Y.	29,628	5,653	106,078	27,085
New York	31,399	49,065	119,513	231,395
Omaha	62,871	5,294	132,598	100,398
Phila.	5,493	6,018	82,168	17,843
St. Louis	13,671	5,130	129,811	6,368
St. Paul	30,336	2,434	87,786	68,288
So. St. Joe	27,233	6,328	119,818	62,341
So. St. Paul	45,474	54,739	304,123	116,395
Wichita	7,068	2,144	50,742	3,814
All other establishments	138,052	76,211	1,631,134	171,164
Total:	731,407	358,438	4,498,554	1,159,150
Nov., 1928.	702,045	377,069	4,455,273	1,189,416
11 mos. end.	7,066,001	4,142,725	43,361,609	12,932,373
Nov., 1928.	7,800,429	4,339,223	44,013,372	12,435,450

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Dec. 7, 1929, with comparisons:

	Week ended Dec. 7.	Prev. week.	Cor. week, 1928.
Wstn. drsd. meats:			
Steers, carcasses	7,633	5,547 1/2	5,400
Cows, carcasses	1,277	955	1,003
Bulls, carcasses	283	172	104
Veals, carcasses	10,159	8,632	9,632
Lambs, carcasses	24,453	19,883	24,679
Mutton, carcasses	4,304	4,152	2,915
Beef cuts, lbs.	186,682	345,471	211,365
Pork cuts, lbs.	2,916,105	2,542,683	1,409,856
Local slaughters:			
Cattle	9,243	8,478	9,392
Calves	11,186	11,632	11,973
Hogs	64,711	53,450	65,775
Sheep	67,574	57,431	62,927

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Dec. 7, 1929:

	Week ended Dec. 7.	Prev. week.	Cor. week, 1928.
Western dressed meats:			
Steers, carcasses	2,242	1,686	1,773
Cows, carcasses	1,017	712	1,233
Bulls, carcasses	315	300	430
Veals, carcasses	1,658	1,515	2,270
Lambs, carcasses	10,935	8,476	11,804
Mutton, carcasses	1,847	1,948	1,348
Pork, lbs.	589,345	555,555	601,012
Local slaughters:			
Cattle	1,694	1,319	1,665
Calves	1,974	1,807	1,684
Hogs	21,341	20,050	17,548
Sheep	5,404	6,427	4,796

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Dec. 7, 1929, with comparisons:

	Week ended Dec. 7.	Prev. week.	Cor. week, 1928.
Western dressed meats:			
Steers, carcasses	2,083	1,749	2,329
Cows, carcasses	2,213	1,465	2,604
Bulls, carcasses	...	21	...
Veals, carcasses	1,286	1,064	1,433
Lambs, carcasses	13,602	14,545	16,812
Mutton, carcasses	1,170	947	1,054
Pork, lbs.	537,354	505,582	603,197
Local slaughters:			
Cattle	1,401	1,281	1,754
Calves	1,684	1,604	1,531
Hogs	5,909	21,756	25,802
Sheep	29,034	5,677	3,392

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for November, 1929, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics as follows:

FRESH PORK CUTS.

	Chicago.	New York.
	Nov. 1929.	Nov. 1928.
Loin.		
8-10 lb. av.	19.70	20.62
10-12 lb. av.	18.85	19.94
12-15 lb. av.	18.30	19.14
16-22 lb. av.	16.78	16.42
Shoulders, N. Y. Style, Skinned, No. 1.	15.16	16.70

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular No. 1.	Hams, Smoked, Regular No. 2.	Hams, Smoked, Skinned, No. 1.	Hams, Smoked, Skinned, No. 2.	Bacon, Smoked, No. 1 (Dry Cure).	Bacon, Smoked, No. 1 (S. P. Cure).	Plonics, Smoked, No. 1.	Fat Backs, D. S. Cured, No. 1.
8-10 lb. av.	26.14	24.50	26.05	22.38	29.10	28.85	17.92	13.75
10-12 lb. av.	24.50	22.80	24.50	21.56	28.85	28.50	10.10	13.50
12-14 lb. av.	23.50	22.80	23.50	21.56	28.85	28.50	13.10	13.75
14-16 lb. av.	23.40	22.80	23.40	21.56	28.85	28.50	12.62	12.50
8-10 lb. av.	26.14	24.50	26.05	22.38	29.10	28.85	17.92	13.75
10-12 lb. av.	24.50	22.80	24.50	21.56	28.85	28.50	10.10	13.50
12-14 lb. av.	23.50	22.80	23.50	21.56	28.85	28.50	13.10	13.75
14-16 lb. av.	23.40	22.80	23.40	21.56	28.85	28.50	12.62	12.50
8-10 lb. av.	26.14	24.50	26.05	22.38	29.10	28.85	17.92	13.75
10-12 lb. av.	24.50	22.80	24.50	21.56	28.85	28.50	10.10	13.50
12-14 lb. av.	23.50	22.80	23.50	21.56	28.85	28.50	13.10	13.75
14-16 lb. av.	23.40	22.80	23.40	21.56	28.85	28.50	12.62	12.50
8-10 lb. av.	26.14	24.50	26.05	22.38	29.10	28.85	17.92	13.75
10-12 lb. av.	24.50	22.80	24.50	21.56	28.85	28.50	10.10	13.50
12-14 lb. av.	23.50	22.80	23.50	21.56	28.85	28.50	13.10	13.75
14-16 lb. av.	23.40	22.80	23.40	21.56	28.85	28.50	12.62	12.50
8-10 lb. av.	26.14	24.50	26.05	22.38	29.10	28.85	17.92	13.75
10-12 lb. av.	24.50	22.80	24.50	21.56	28.85	28.50	10.10	13.50
12-14 lb. av.	23.50	22.80	23.50	21.56	28.85	28.50	13.10	13.75
14-16 lb. av.	23.40	22.80	23.40	21.56	28.85	28.50	12.62	12.50

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 10, 1929.—There is considerable ground tankage for sale around here at \$4.25 and 10c, basis f.o.b. New York, and some sales have been made under this price for material that had to be moved. Unground and crushed tankage is being offered at lower prices, with the last sale reported at \$3.75 and 10c, f.o.b. New York. This latter lot was not of the best quality.

Sales of ground dried blood were made at \$3.80, f.o.b. New York, which is the present asking price for further quantities. Stocks of this material, however, are not very large, only a few cars being available for prompt shipment. South American ground dried blood is held at \$4.25 c.i.f. United States ports, and both offerings of and inquiries for this material are limited.

Foreign fish guano is being offered as low as \$4.30 and 10c, c.i.f. United States ports, for prompt shipment from Europe, with no special buying interest being shown.

A slight improvement has been noted in the past few days in trading, and last week considerable quantities of unground cracklings were sold and the market is now in better shape.

How much hair does the average hog carcass yield? Ask the "Packer's Encyclopedia," the "blue book" of the meat packing industry.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the East was extremely dull until the middle of the week, when renewed weakness developed. Sales were reported of 500,000 lbs. of extra, f.o.b. New York, on a basis of 7½c, a new low for the downward movement. Producers, apparently influenced by the holding-off attitude of consumers and easiness in outside commodities, let go of a round lot at the lower figure. Aside from this operation, trade was small and featureless, and as a result the market showed little or no improvement in tone.

Consumers were still inclined to back away, but were again showing interest at concessions in prices. There was a feeling that further quantities could be bought at the last sales price, but again producers were not pressing offerings. The reasonableness of tallow at these levels is generally conceded, but the possibilities of a limited demand until well after the holidays served to keep the market in the buyers' favor.

At New York, special loose was quoted at 7½c; extra, 7¾c f.o.b.; edible, 8½@8¾c.

At Chicago trade in tallow was rather dull, with the last business in prime packers at 8½c f.o.b. There was a general tendency to go slow pending developments. At Chicago, edible was quoted at 8½c; fancy, 8¾c; prime packers, 8¾c; No. 1, 7½c; No. 2, 6¾c.

At the London auction on Wednesday, December 11, some 996 casks were offered and 418 sold. Mutton was quoted at 38@39s; beef, 37@40s; good mixed, 34s 6d@37s. At Liverpool, Australian tallow was rather steady, with choice quoted at 39s 6d and good mixed at 37s 3d.

STEARINE—A very quiet market prevailed in stearine at New York, but the tone was steady. Offerings were light and oleo was quoted at 9¾@10c nominal. At Chicago, stearine was quiet and steady, with oleo quoted at 9½c.

OLEO OIL—A dull trade but a very steady market continued at New York. Extra was quoted at 11¼@11½c; medium, 10@10½c; lower grades, 10c. At Chicago, interest was routine and the market quiet. Extra was quoted at 11¼c.

See page 40 for later markets.

LARD OIL—Demand was moderate, but the market was barely steady. Edible at New York was quoted at 15½c; extra winter, 12½c; extra, 12½c; extra No. 1, 12½c; No. 1, 11½c; No. 2, 11½c.

NEATFOOT OIL—Hand-to-mouth buying in small quantities was reported, and the market was barely steady. Pure, New York, was quoted at 14½c; extra, 12½c; No. 1, 12½c; cold test, 18½c.

GREASES—The market for greases in the East was a very quiet and unsteady affair. Buyers were inclined to hold off, owing to the weakness in tallow and in anticipation of some

liquidation on the part of consumers prior to the year-end holidays. Unsteadiness in commodities appeared to be attracting attention, but producers were not inclined to press offerings or materially lower their ideas, feeling that such action would not stimulate any greater demand. As a result more or less nominal conditions prevail, but the market's position generally was looked upon as still favoring the consumer.

At New York, yellow and house were quoted at 6½@6¾c; A white, 7¾c; B white, 7@7½c; superior house, 6¾@6¾c; choice white, 8¾@8¾c.

At Chicago, the grease market was rather slow, with a fair demand for choice white, both domestic and export, in evidence. Offerings were moderate but little or no activity was noted in medium or low grade greases. At Chicago, brown was quoted at 6¾c; yellow, 6¾@6¾c; B white, 7¾c; A white, 7½c; choice white, all hog, 7¾c.

By-Products Markets

Chicago, Dec. 12, 1929.

Blood.

Blood market continues quiet and easy.

	Unit
	Ammonia.
Ground and unground.....	\$4.50@4.60

Digester Feed Tankage Materials.

There is very little activity in feeding tankage materials. Buyers are showing little interest and prices are nominal.

	Unit
	Ammonia.
Unground, 11½ to 12% ammonia..	\$ 4.75@ 4.85 & 10
Unground, 6 to 8% ammonia....	3.00@ 3.25 & 10
Liquid stick	@ 4.00
Steam bone meal, special feeding, per ton	42.00@45.00

Fertilizer Materials.

Buyers are showing considerable interest and stocks are moving out well. There has been no change in prices, however. High grade ground selling at \$3.65 & 10c, Chgo.

	Unit
	Ammonia.
High grd. ground, 10@11% am..	\$ @ 3.65 & 10
Low grd., and ungr., 6-9% am..	@ 3.50 & 10
Hoof meal	@ 3.25
Bone tankage, low grd., per ton	24.00@25.00

Bone Meals (Fertilizer Grades).

Inactivity is ruling in this market. Buyers are showing little interest and prices are nominal.

Raw bone meal	\$50.00@55.00
Steam, ground, 3 & 50	31.00@32.00
Steam, unground, 3 & 50	29.00@31.00

Cracklings.

Buyers are making few inquiries and fewer purchases. Prices are nominal.

	Per Ton.
Hard pressed and exp. unground, per unit protein	\$ 1.00@ 1.05
Soft prsd. pork, ac. grease & quality	70.00@75.00
Soft prsd. beef, ac. grease & quality	50.00@55.00

Gelatine and Glue Stocks.

The market remains unchanged. Buyers are showing some interest but producers are not pressing sales.

	Per Ton.
Klip and calf stock.....	\$38.00@42.00
Hide trimmings	30.00@33.00
Horn piths	42.00@43.00
Cattle jaws, skulls and knuckles...	42.00@45.00
Sinews, pisals	35.00@36.00
Pig skin scraps and trim., per lb...	@ 5c

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade.....	\$35.00@100.00
Mfg. skin bones	70.00@140.00
Cattle hoofs	45.00@ 47.00
Junk bones	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Most contracts for hair have been closed and the market has entered the usual dull winter period. Some sales of grey winter were made the past week at 5½c.

Coll and field dried.....	2½@ 3½c
Processed grey, summer, per lb.....	4 @ 5c
Processed grey, winter, per lb.....	5½@5¾c
Cattle switches, each*	4½@ 5c

*According to count.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Dec. 7, 1929, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....		368
Canada—Pork cuts		2,696 lbs.
Canada—Bacon		4,318 lbs.
Canada—Meat products		990 lbs.
Canada—Beef cuts		65,481 lbs.
Canada—Sausage		510 lbs.
Czechoslovakia—Ham		1,533 lbs.
Germany—Sausage		12,678 lbs.
Germany—Ham		11,250 lbs.
Germany—Bacon		4,665 lbs.
Holland—Ham		1,100 lbs.
Holland—Sausage		9,000 lbs.
Hungary—Salam		1,102 lbs.
Italy—Sausage		9,121 lbs.
Italy—Hams		3,600 lbs.
Spain—Sausage		900 lbs.
Switzerland—Sausage		550 lbs.
Turkey—Dried beef		90 lbs.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones,
Cracklings, Bonemeal,
Hoof and Horn Meal

40 Rector Street
New York City

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

A 53-YEAR SERVICE RECORD.

E. E. Chandler, head of the refinery department of Armour and Company, and holder of the distinction of having the longest continuous service record of anyone connected with the company, has retired. On the day of his retirement he lacked only 19 days of 53 years' continuous service.

His service record with Armour and Company is unique. Practically all of his years in the industry were spent in one department and at one job.

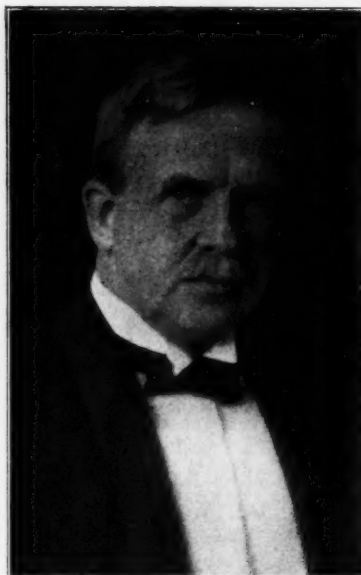
Mr. Chandler commenced his service with Armour and Company on September 19, 1876, when he was 20 years of age, and when the firm was but nine years old. At that time Armour and Company was a small organization employing but a few people, and during his first few years as an Armour employee a variety of duties fell to his lot. In these early days many men who were later to hold important positions with the firm received training under him that later they found invaluable in aiding them in their progress.

Mr. Chandler's first job of importance, and the one that he held continuously until his retirement, was head of the refinery department, then a relatively unimportant division of Armour and Company. Men in the company who were associated with Mr. Chandler during these earlier days are difficult to find today, but there are current in the organization stories of long hours, hard work and disheartening situations, none of which discouraged the head of the refinery department or lessened his determination to make good on the job.

Then the company maintained no branch houses. Sales were made to brokers, jobbers, wholesalers and large users. Orders were scattered, but generally of good volume. Five-, ten- and twenty-car orders, and larger ones, were not uncommon, although good salesmanship and much traveling and headwork were necessary to secure them.

But despite the difficulties of the work the young sales manager was able to get his share of the business; in fact the only complaints that seem to have been registered against him in these early days was that he habitually sold merchandise beyond the ability of the refining department to produce.

Many old-timers in the meat industry found it difficult to maintain the pace later on, or to keep up with the growth and the development of the industry and the changing methods and practices. They were trained in a hard school and along narrow lines. They learned their work thoroughly and



E. E. CHANDLER

Who has retired as head of the refinery department of Armour and Company after 53 years of continuous service.

found it difficult to start on new tangents.

Not so E. E. Chandler. When chemical control supplanted old rule-of-thumb methods, and when sales and production methods changed, he had the vision and the capacity to forget many of the things he had learned previously and to start afresh. He studied with the chemists, learned the operation of the new equipment, revised sales methods and contributed a full share to the development of new methods and new products.

Mr. Chandler had been on leave of absence for several months prior to the date of his retirement.

MAYONNAISE STANDARDS.

Approval of the definition and standard for mayonnaise has been given by the Secretary of Agriculture, as revised and amended by the Food Standards Committee. This revision is as follows:

"Mayonnaise, mayonnaise dressing, mayonnaise salad dressing, is the clean, sound, semisolid emulsion of edible vegetable oil, egg yolk or whole egg, a vinegar and/or lemon juice, seasoned with one or more of the following: salt, sugar, spice commonly used in its preparation. The finished product contains not less than 50 per cent of edible vegetable oil, and the sum of the percentages of oil and egg yolk is not less than 78."

OCT. MARGARINE PRODUCTION.

Margarine produced during October, 1929, with comparisons for the same month a year ago, were as follows, according to the U. S. Bureau of Internal Revenue:

	Oct., 1928. Lbs.	Oct., 1929. Lbs.
Uncolored	29,181,242	34,751,964
Colored	1,449,975	1,872,294
Total	30,631,217	36,624,258

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Dec. 12, 1929, based on expressions of member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.		Per lb.
North and Northeast:		
Carlots, 26,000 lbs.	@10%	
3,500 lbs. and up.	@11	
Less than 3,500 lbs.	@11½	
Southeast:		
3,500 lbs.	@10½	
Less than 10,000 lbs.	@11	
Southwest:		
Carlots, 26,000 lbs.	@10%	
10,000 lbs. and up.	@10½	
Less than 10,000 lbs.	@11½	
Pacific Coast:	@11½	
Salad Oil.		
North and Northeast:		
Carlots, 26,000 lbs.	@10%	
5 bbls. and up.	@11½	
1 to 4 bbls.	@11½	
South:		
Carlots, 26,000 lbs.	@10½	
Less than carlots.	@11	
Pacific Coast:	@11	
Cooking Oil—White.		
¾ c per lb. less than salad oil.		
Cooking Oil—Yellow.		
¾ c per lb. less than salad oil.		

COTTONSEED OIL IN CANADA.

A sharp decline in cottonseed oil exports from the United States during the first nine months of the year is attributed in large measure to increased imports by Canada from England. Within the last year Canada's imports of cottonseed oil from England increased from 39,200 lbs. to 4,768,600 lbs. At the same time the exports of cottonseed oil from the United States fell from 39,042,551 lbs. to 16,544,818 lbs.

Recently there has been an amalgamation of two of the largest consumers of cottonseed oil in Canada, and advances to the Department of Commerce are to the effect that this group favors the buying of English products, hence there is believed to be little hope for an improvement in the export of this kind of oil to Canada, so long as England's prices meet the competition of other countries.

LEVER BROS. AND MARGARINE.

To carry out the amalgamation of Margarine Union, Ltd., with Lever Brothers on January 1, and to have some unissued stock in the treasury available for future use, Margarine Union stockholders met December 10 to vote on increasing the capital stock. This increase is from £4,100,000 to £11,600,000 by creation of 6,500,000 shares of ordinary stock of £1 par value, and 1,000,000 shares of 7 per cent cumulative preferred stock of £1 par value.

OLEOMARGARINE EXPORTS.

Exports of oleomargarine from the United States during October, 1929, totaled 127,820 lbs., according to the U. S. Bureau of Agricultural Economics, compared with an export of 54,318 lbs. during the same month last year. Exports for the first ten months of 1929 were 766,253 lbs., compared with an export of 553,077 lbs. during the same period in 1928.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
**SHORTENING
MARGARINE**

Vegetable Oil Markets

WEEKLY REVIEW

Market Fairly Active — Undertone Heavy — Some New Lows — Crude Easier — Hedge Pressure Moderate — Cash Trade Quiet — Outside Markets Lower — Statistics Awaited.

While the backing and filling tendency in cotton oil, so noticeable for some time past, continued the early part of the week, the dragging tendency was again noted, and the market made some new lows for the season. Operations on the whole showed a tendency to enlarge as prices declined. The changes were not sharp, and the market showed considerable stubbornness to selling, but at no time was there any particular rallying power in evidence.

Liquidation in the January delivery, with a tendency for January to widen its discount, had a depressing influence. At the same time, a little more hedge pressure was on the market as a result of the slightly easier tone in crude. This had a tendency to bring about liquidation at times which uncovered some stop loss orders.

Professional bears pressed the downturn, but there was sufficient covering and commission house scale-down buying to prevent any wide price swings. At times the absorption appeared to be a better character than the selling. As a whole, commission house trade was mixed, with cotton and wire house brokers on both sides. Interests with mill connections were buyers against crude sales, while there was some local absorption based on the contention that this is the season of the year to accumulate cotton oil on the breaks.

Mills Selling More Freely.

While refiners' brokers sold the late months in a fair way, refiners were absorbing the January liquidation. Commission house longs in the nearbys were again transferring their interests to the distant deliveries. The news within the oil market itself, in the main, was of a routine character and con-

tained little that was new other than that mills appeared to be selling a little more crude at the recent levels. In the Southeast and Valley fair amounts appeared to have come out at 7½c, with buyers lowering their ideas in the Valley to 7¼c.

In Texas, the market was quoted 7@7½c. The mill attitude for the immediate future will cut considerable figure. The distant months recently have been on an extremely satisfactory hedging basis, but on this decline, the hedging differential on May and July was closer to 2c. Whether or not this will serve to make for a lowering of

refiners' crude ideas, remains to be seen.

The outside markets, in the main, were easier. Cotton was on a down grade, and lard continued to have difficulty in holding the small recoveries. The Government cotton crop estimate of 14,919,000 bales, a reduction of about 90,000 bales from the previous month, was in line with expectations, while the ginnings to December 1—12,857,971 bales—was close enough to what the trade anticipated to cut little figure.

Consumption Remains Good.

Sentiment generally remains divided. Some were anticipating the market to drag still lower, believing that consuming interests would not enlarge until after the holidays and that the possibilities were that the mills would move further quantities of crude prior to the annual holiday shutdown. At the same time, some close observers of the oil situation stated that a great deal depends upon the developments in seed. Contentions were made that considerable seed is in weak hands and that the seed question was one of who could hold out the longest.

The statistical report for November was anxiously awaited although the general belief was that the consumption last month was good and that there would not be anything startling in the figures. Commission house sentiment appeared to lean to the constructive side. An impression prevailed in some quarters that the market continues to scrape near the possible season's lows, but it is nevertheless admitted that it is difficult to work up broad outside speculative interest, as there is very little in the general position of the market on which to anticipate wide price swings either way.

The smaller run of hogs to market attracted some attention, but longs who have been banking on some aid from lard have become disgusted and evened up. The store stocks at New York at the beginning of December, were placed at 2,870 bbls., officially, but the possibilities are that the stocks here are considerably larger, as 6,000 bbls. were taken in on December contracts. The impression also prevailed that the bulk of this oil will be retendered on January contracts later in the month.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 12, 1929.—Lower lard, grains and cotton, together with a smaller than predicted November consumption, resulted in slightly easier markets for cotton oil. The reduced visible supply compared with a year ago was largely due to bad weather in November and should be more than offset during the next sixty days. Crude is barely steady at 7½@7¼c in the Valley and 7c in Texas. Bleachable quiet at 8½c loose, New Orleans. The contract markets are dull and big buyers are indifferent. The world-wide fat situation is contributing to a belief in still lower prices.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 12, 1929.—Crude oil sold in the Valley today at 7¼c; 41 per cent protein meal, \$36.50; loose hulls, \$6.50, Memphis. Weather warm and cloudy.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 12, 1929.—Prime cottonseed nominal; prime crude oil, 7@7½c; 43 per cent cake and meal, \$40.50; hulls, \$11.00; mill run linters, 2½@3½c.

ASPEGREN & CO., Inc.

450 Produce Exchange Bldg.
New York City, N. Y.

BROKERS

COTTON SEED OIL

ORDERS SOLICITED

TO BUY OR SELL PRIME YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

COTTONSEED OIL—Market transactions at New York:

Friday, December 6, 1929.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			875 a	925
Dec.			875 a	890
Jan.	100	904 904	904 a	907
Feb.			910 a	920
Mar.			923 a	925
Apr.			925 a	940
May	2000	941 940	941 a	955
June			945 a	955
July	1100	956 955	956 a	957

Total sales, including switches, 3,200 bbls. P. crude S. E. 7% bid.

Saturday, December 7, 1929.

Spot			875 a	925
Dec.			890 a	900
Jan.	700	908 907	907 a	909
Feb.			910 a	920
Mar.	200	925 925	926 a	928
Apr.			930 a	940
May	400	945 942	945 a	955
June			950 a	960
July	200	957 957	958 a	959

Total sales, including switches, 1,500 bbls. P. crude S. E. 7% bid.

Monday, December 9, 1929.

Spot			875 a	925
Dec.			880 a	895
Jan.	2600	909 903	902 a	903
Feb.			905 a	915
Mar.	1300	929 921	922 a	940
Apr.			925 a	940
May	6400	947 937	939 a	955
June			941 a	952
July	5200	961 945	954 a	955

Total sales, including switches, 15,400 bbls. P. crude S. E. 7% @ 7½c bid.

Tuesday, December 10, 1929.

Spot			870 a	925
Dec.			870 a	890
Jan.	5900	900 898	897 a	900
Feb.			901 a	905
Mar.	4400	920 916	918 a	919
Apr.	100	935 935	920 a	935
May	3000	939 934	936 a	938
June			940 a	950
July	5000	952 950	951 a	955

Total sales, including switches, 18,400 bbls. P. crude S. E. unquoted.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI • OHIO

Cable Address: "Procter"

Wednesday, December 11, 1929.

Spot			870 a	925
Dec.			865 a	890
Jan.	3200	890 888	885 a	888
Feb.			890 a	900
Mar.	1800	913 912	910 a	912
Apr.			915 a	927
May	6000	935 930	930 a	935
June			935 a	942
July	1300	946 945	944 a	945

Total sales, including switches, 12,300 bbls. P. crude S. E. 7% sales.

Thursday, December 12, 1929.

Spot			860 a	900
Dec.			860 a	885
Jan.			885 a	885
Feb.			890 a	890
Mar.			907 a	904
Apr.			910 a	918
May			929 a	922
June			925 a	926
July			943 a	939

See page 40 for later markets.

COCOANUT OIL—The market was quiet and barely steady due to limited consumer interest. There was a little pressure of immediate oil, but futures held rather steady. A lower range in tallow had some influence, while copra was reported steady. At New York, tanks were quoted at 7@7½c, depending upon position. Pacific Coast tanks were quoted at 6½@6¾c.

CORN OIL—The last business reported was at 8c, f.o.b. mills, but the market was quiet and about steady. Prices were quoted at 7½@8c f.o.b.

SOYA BEAN OIL—There has been little or no interest in the market, and nominal conditions prevail. New York drums were quoted at 11½c; Pacific Coast tanks, 9½c. The last trade on domestic oil, Middle West, was 9½c.

PALM OIL—Trade has been quiet, and the market about steady, with offerings not pressing. The market is more or less nominal. Spot Nigre, New York, was quoted at 7¼c; futures, 7¼c; spot Lagos, 7¼@7½c; shipment, 7¼c.

PALM KERNEL OIL—Demand was reported flat and the market about steady. At New York, casks were quoted at 7¼@7½c and bulk oil at 7@7.10c.

OLIVE OIL FOOTS—Trade was reported slow and the tone unsteady, with tanks, New York, quoted at 8@8½c; shipment barrels, 7½c; shipment tanks, 7½c.

RUBBER SEED OIL—Nominally quoted in small lots for nearby at 9½c; future shipment, tanks, 9c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Demand for store oil was quiet, with prices quoted nominally at ¼c over January. Southeast crude, 7½c sales; Valley, 7¼c bid; Texas, 7@7½c.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Dec. 11, 1929.—Cotton seed ruled dull Wednesday, and there was some disposition to sell at about Tuesday's closing bids. January was obtainable in fairly large quantity at \$39.00, which was paid on the top of the advance of the past ten days. Country movement of seed to cash handlers is still in only limited volume, but there is a noticeable disposition in the country to take advantage of the

present upturn in the futures, and it is thought that the movement to Exchange members will increase materially this month.

The purchases by cash traders are uniformly hedged into the futures, and an increase in the movement should result in a somewhat lower price level. Mill bids have been advanced considerably on the upturn in the futures, and the premium is not so attractive as it has been. The carrying charge differences in the deliveries beyond March is gradually disappearing. A further decline in meal and oil values should also be reflected back into seed prices.

Cottonseed meal was very active and the volume of trading was the largest since July. Selling originated locally, but was followed by outside selling in fair volume, representing either profit taking transactions or hedges against cash purchases over night. There is still considerable switching from December to March at 25c, and while this operation has resulted in liquidating the December option to a certain extent, it is building a wide open interest in March and beyond.

Pit traders are still bearish and selling on the advances, but have apparently not built up any unwieldy short interest so far. Trade buying is still in fair volume, and while December cash meal is in plentiful supply, sales of stuff for early delivery are reported as improved, but only on price concessions.

NEW ORLEANS OIL MARKETS.

(Special Letter to The National Provisioner.)

New Orleans, La., Dec. 9, 1929.—The December position is practically liquidated, with a total of 35 notices of delivery having been issued. Thursday, December 26, is first notice day for January contracts.

Some hedges and short selling in the more distant positions were absorbed by speculative interests, but the volume was small.

The government production estimate of 14,919,000 bales had no influence on crude cottonseed oil values. Crude is still being held, with sales very light.

President Henican and the board of directors of the New Orleans Cotton Exchange have re-elected Henry Stouse Chairman of the Cottonseed Oil Committee.

HULL OIL MARKET.

Hull, England, Dec. 12, 1929.—(By Cable.)—Refined cottonseed oil, 32s; Egyptian crude cottonseed oil, 29s.

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively

ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange



What kind of lard containers do you buy?

GIVE the lard you make *every* chance to sell. Therefore, don't forget the container—it's a mighty important help. How does it look? Does it keep lard fresh and sweet? These are vital things to consider in marketing your lard—they are selling points of a very profitable kind.

These real advantages are what Canco lard containers give to your brand of lard. Lithography modern and colorful. Design, outstanding. And in the variety of sizes offered for home, hotel and restaurant you are sure to find Canco containers that exactly suit your needs.

AMERICAN CAN COMPANY

CONTAINERS OF TIN PLATE - BLACK IRON - GALVANIZED IRON - FIBRE

METAL SIGNS AND
NEW YORK

New York Central Building



DISPLAY FIXTURES
CHICAGO

104 South Michigan Avenue

San Francisco, 111 Sutter Street

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were irregular the latter part of the week, with the undertone barely steady on account of limited support and hedge pressure. Steadiness in hogs, a fair cash trade, larger lard clearances and profit taking checked the declines.

Cottonseed Oil.

Cotton oil was active weak reaching new lows on liquidation hedge pressure, easier crude, a quiet cash trade, commission house scale-down buyers and short coverings. Texas and Oklahoma crude sold at 7c; Valley, 7½c bid; Southeast, 7½c bid. November consumption was 310,000 barrels; year ago, 324,000 barrels. The visible supply is 1,944,000 barrels; year ago, 2,106,000 barrels.

Quotations on cottonseed oil at New York Friday noon were: Dec. \$8.60@8.90; Jan., \$8.80@8.84; Feb., \$8.80@8.90; March, \$9.03@9.05; April, \$9.10@9.20; May, \$9.23@9.24; June, \$9.25@9.38; July, \$9.38@9.40.

Tallow.

Tallow, extra 7½c.

Stearine.

Stearine, oleo, 9½@10¼c.

FRIDAY'S GENERAL MARKETS.

New York, Dec. 13, 1929.—Lard, prime western, \$11.00@11.10; middle western, \$10.90@11.00; city, 10% @ 10½c; refined continent, 11¼c; South American, 11½c; Brazil kegs, 12½c; compound, 10½c.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 12, 1929, show exports from that country were as follows: To England, 112,231 quarters; to the Continent, 2,872 quarters.

Exports of the previous week were as follows: To England, 20,795 quarters; to the Continent 32,448 quarters.

MOISTURE PROOF FENESTRA.

Construction of the plant of the Sylvania Industrial Corporation at Fredericksburg, Va., for the manufacture of transparent cellulose wrapping paper, is progressing rapidly. It is expected that the plant will be in full operation during the coming spring. Sylvania recently announced that they had acquired the business of Birn & Wachenheim and were continuing the importation and sale of the Belgian product Fenestra. Sylvania also acquired the American rights of the Societe Industrielle de la Cellulose for the manufacture of transparent cellulose paper as known under the trade name Fenestra.

The first unit of the new plant which is intended to produce Moisture-Proof Fenestra under a new process is far enough advanced to indicate that the Sylvania moisture-proof transparent paper will be placed on the market in February, 1930.

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on December 1, 1929, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Dec. 1, 1929.	Dec. 1, 1928.	5-yr. av., 1929.
	M lbs.	M lbs.	M lbs.
Broilers	24,091	16,973	17,813
Fryers	9,080	6,549
Roasters	27,141	20,902	20,249
Fowls	14,990	9,112	11,741
Turkeys	6,318	6,264	6,315
Miscellaneous	34,228	19,373	24,028

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on December 1, 1929, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Dec. 1, 1929.	Dec. 1, 1928.	5-yr. av., 1929.
	M lbs.	M lbs.	M lbs.
Butter, Creamery	111,617	70,985	78,835
Cheese, American	71,210	74,325	63,371
Cheese, Swiss	7,556	7,332	8,461
Cheese, Brick & Munster	1,093	1,214	1,649
Cheese, Limburger	1,070	1,454	1,424
Cheese, All Other	6,164	5,645	5,384
Eggs, Case	2,430	3,542	3,320
Eggs, Frozen	61,771	64,201	43,792

ST. JOSEPH LIVESTOCK.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Dec. 12, 1929.

CATTLE—Virtually all bovine classes found a dull, declining market. Extremely dull, weak action characterized inbetween grades of weighty steers. Scanty supplies of choice steers and yearlings escaped penalty, while losses measured 20@50c on most others. This applied also to she stock. Cutter and low cutter cows sold mostly 15@25c lower; bulls, weak; veals, unchanged. Week's top was \$14.00, several loads of good yearlings and some choice 1,157-lb. steers at this price. Bulk steers and yearlings, \$10.00@12.50; a sizable sprinkling of common western steers, \$8.00@9.75.

HOGS—Lighter supplies with strengthened packer demand and a 25@35c advance in prices featured the week's porcine trade. Week's top was \$9.30; late top, \$9.20.

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of September and October, 1929, and with comparisons, based on reports received from 4,219 manufacturers and dealers, and stocks disposed of during the former month, are reported by the U. S. Department of Commerce as follows:

	Stocks on hand or in transit.			Deliveries during
	Oct., 1929.	Sept., 1929.	Oct., 1928.	Oct., 1929.*
Cattle, total hides	3,798,356	3,690,437	3,816,390	1,678,685
Domestic—packer hides	2,397,401	2,271,119	2,548,392	1,108,608
Domestic—other than packer hides	774,705	844,637	888,932	408,689
Foreign, hides	626,250	580,381	379,035	161,388
Buffalo, hides	37,927	45,126	42,700	6,178
Calf and kip, skins	3,180,529	3,280,213	2,742,511	1,051,334
Horse, colt, ass, and mule:				
Hides	157,715	165,965	145,895	42,980
Fronts, whole	80,955	76,395	146,395
Batts, whole	178,925	173,082	141,603
Shanks	17,408	4,516	10,478
Goat and kid, skins	11,189,418	12,074,594	9,221,470	1,307,563
Cabretta, skins	889,709	893,101	677,062	57,678
Sheep and lamb, skins	9,017,778	9,322,130	8,360,461	2,482,850
Skivvers and fleshers, dozens	108,425	105,861	85,880	2,096
Kangaroo and wallaby, skins	156,503	70,216	180,021	36
Deer and elk, skins	248,117	210,054	186,581	89,485
Pig and hog, skins	108,145	126,757	70,446	59,308
Pig and hog strips, pounds	557,522	576,356	454,298	229,523

*Represents deliveries by packers, butchers, dealers and importers.

SHEEP—Fat lambs finished 25c lower for the week. Most fed lambs, \$12.35@12.50 late; top, \$12.50. Weighty Idahos brought \$12.00; natives, \$11.50 @12.00; best yearlings, \$10.25. Sheep went unchanged; most fat ewes, \$5.50 @6.00.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended December 7, 1929, were 3,433,000 lbs.; previous week, 2,290,000 lbs.; same week last year, 4,353,000 lbs.; from January 1 to December 7 this year, 181,478,000 lbs.; same period a year ago, 187,776,000 lbs.

Shipments of hides from Chicago for the week ended December 7, 1929, were 4,083,000 lbs.; previous week, 4,066,000 lbs.; same week last year, 4,815,000 lbs.; from January 1 to December 7 this year, 201,735,000 lbs.; same period a year ago, 209,451,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports for week ended December 9, 1929, with comparisons, as reported by the New York Hide Exchange:

	Week ended	New York.	Boston.	Phila.
Dec. 7, 1929	97,139	35,956
Nov. 30, 1929	14,173	3,062	606
Nov. 23, 1929	40,817	389	44,513
Nov. 16, 1929	83,905	106,102	133,893
Dec. 8, 1928	52,650	23,511
Dec. 1, 1928	9,966	785
To date, 1929	2,012,005	551,579
To date, 1928	2,447,625	1,107,414

HIDE AND SKIN IMPORTS.

Total imports of hides and skins into the United States during the year ended June 30, 1929, amounted to 447,182,000 pounds, a decline of 16 per cent as compared with a year earlier, but with that exception the heaviest imports since 1923, reports the U. S. Bureau of Agricultural Economics. Smaller purchases of both wet and dry cattle hides account for most of the decrease. Of the total imports, between 50 per cent and 60 per cent consist of cattle hides and calf skins, the major portion coming from Argentina, Canada and Colombia. British India and China supply over 50 per cent of the goat skins, and New Zealand and Argentina a high percentage of the sheep skins.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market was fairly active this week on more or less scattered sales. The movement so far is estimated at around 60,000 hides, mostly November-December take-off. The market continues to show most firmness on heavy native and branded steer hides. The market had an easier appearance on cows when heavy cows sold off $\frac{1}{2}$ c early in the week, and light native cows originating at light average Missouri River points were moved with Chicago take-off, at last trading price for the latter. However, later sales of light cows were made on basis of Chicago heavy average take-off alone at that price. Last trading prices are bid on all steers, and light cows are held at $\frac{1}{2}$ c premium for River points.

Spread native steers quoted nominally around 18c. A few heavy native steers reported at 16c, steady, and this is bid. Extreme native steers last sold at 14 $\frac{1}{2}$ c. Butt branded steers moved in a small way at 15c, and Colorados at 14c, both steady prices and bid for more. One car August-September heavy Texas steers moved at 15c late last week; $\frac{1}{2}$ c advance account earlier dating. One packer moved 2,000 light Texas steers this week at 13 $\frac{1}{2}$ c and later moved 3,200 at 14c.

About 5,500 heavy native cows moved at 13 $\frac{1}{2}$ c, decline of $\frac{1}{2}$ c; later 13 $\frac{1}{2}$ c was bid for earlier take-off, while December cows reported available at 13 $\frac{1}{2}$ c. One packer moved 20,000 November-December light native cows, including both River points and Chicago take-off, at 13 $\frac{1}{2}$ c; another packer moved 1,000 each of River point take-off at 13 $\frac{1}{2}$ c and 13 $\frac{1}{2}$ c, and later 4,500 Chicago take-off alone, dating October to December, brought 13 $\frac{1}{2}$ c; same packer asking 14c for River points. Branded cows again moved at 13c for about 4,000.

Couple packers moved native bulls at 9 $\frac{1}{2}$ c for straight run, with 10c paid for special weights. Branded bulls last sold at 8 $\frac{1}{2}$ c for northers.

The outstanding news of the week was the sharp advance paid in the South American market. Sales last week were made on basis of \$37.50 gold, equal to 17 $\frac{1}{2}$ c, c.i.f. New York, for frigorifico steers. At the week-end, some 6,500 steers sold at \$38.00, equal to 17-17 $\frac{1}{2}$ c. Early this week 24,000 more moved at \$38.75, and 4,000 at \$39.00, while last sale was 4,000 Montevideo steers to Russia at \$40.00, equal to about 18-18 $\frac{1}{2}$ c, c.i.f. New York. However, quality and other circumstances entered into this last sale.

SMALL PACKER HIDES—One local small packer moved 10,000 November and December hides this week at 13 $\frac{1}{2}$ c for all-weight native steers and cows and 12 $\frac{1}{2}$ c for branded. Another killer moved December production of couple outside plants at 13 $\frac{1}{2}$ c for natives and 12 $\frac{1}{2}$ c for branded. These prices were in line with sales made previous week, the top price being paid for hides running to rather light average.

In the Pacific Coast market, last sales of September to November hides were made on basis of 12c for steers and 11c for cows, flat, f.o.b. shipping point.

HIDE TRIMMINGS—Packer hide

trimmings last sold at \$35.00 per ton, Chicago basis.

COUNTRY HIDES—Market steady but receipts continue light. All-weights generally priced at 11 $\frac{1}{2}$ c, selected, delivered. Heavy steers and cows slow and quoted 10 $\frac{1}{2}$ @11c, selected. Buff weights steady at 11 $\frac{1}{2}$ c. Good extremes reported moving at 13 $\frac{1}{2}$ @13 $\frac{1}{2}$ c, depending upon quality. Bulls dull and $\frac{1}{2}$ @7 $\frac{1}{2}$ c, nom. All-weight branded quoted 9 $\frac{1}{2}$ @10c, less Chicago freight.

CALFSKINS—Last sale of packer calf was at 21c for Novembers; some October and November calf offered at 21c and bids of 20c declined.

Chicago city calf about unchanged and quoted 18 $\frac{1}{2}$ c last paid for straight 8/15 lb. weights. Mixed cities and countries around 15 $\frac{1}{2}$ @16c; straight countries around 15c. Last sale of Chicago city light calf and deacons was at \$1.40.

KIPSKINS—Some interest in packer kips and 1c higher talked by holders; last trading in November kips was at 19c for northern natives, 17c for over-weights and 15c for branded.

Last sale of Chicago city kips was at 17c. Mixed cities and countries quoted around 15@15 $\frac{1}{2}$ c; straight countries about 14c.

Two big packers moved 8,500 November regular slunks at \$1.20, steady. Last sale of hairless was at 27 $\frac{1}{2}$ c.

HORSEHIDES—Market slow and choice renderers generally quoted \$4.50@4.75, up to possibly \$5.00 asked. Mixed city and country lots quoted \$3.75@4.00 flat, running not more than 10 per cent No. 2's; buyers talk \$1.00 less for excess No. 2's.

SHEEPSKINS—Dry pelts quoted 16@17c per lb. Packer shearlings reported moving in a wide range. One lot running two-thirds No. 2's reported at \$1.02 $\frac{1}{2}$; two cars reported from Missouri River at 90c and 92 $\frac{1}{2}$ c. Pickled skins continue easy; quoted nominally in some directions at \$8.25, Chicago; last trading was at \$7.75 for rather poor quality, and \$7.50@7.75 reported bid. New York market quoted around \$8.50 for straight run, last paid. Wool pelts slow and \$1.30 last paid; bids of \$1.25@1.27 $\frac{1}{2}$ reported for December pelts.

PIGSKINS—No. 1 pigskin strips 6 $\frac{1}{2}$ @7c, nom. Fresh frozen scraps for gelatine 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c; 5c last paid for green salted.

New York.

PACKER HIDES—Market firm but quiet, being well sold up to end of November. All packers sold November hides earlier at 16c for native steers, 14 $\frac{1}{2}$ c for butt brands and 14c Colorados.

COUNTRY HIDES—Light receipts and offerings have restricted trading in the country market. All-weights generally held around 11 $\frac{1}{2}$ c; buff weights quoted around 11 $\frac{1}{2}$ c; extremes generally 13@13 $\frac{1}{2}$ c.

CALFSKINS—Calfskin market rather quiet. Some 5-7's reported sold at \$1.75, and 7-9's at \$2.15. Last trading in 9-12's was at \$2.70@2.75. Veal kips, 12/17 lb. priced around \$3.00.

New York Hide Exchange Futures.

Saturday, Dec. 7, 1929—Close: Dec. 13.85n; Jan. 14.10n; Feb. 14.35n; Mar. 14.60n; Apr. 14.85n; May 15.15@15.24; June 15.25n; July 15.45n; Aug. 15.65n; Sept. 15.86@15.89; Oct. 15.90n; Nov. 16.00n. Sales 11 lots.

Monday, Dec. 9, 1929—Close: Dec. 13.75n; Jan. 14.00n; Feb. 14.30n; Mar. 14.60n; Apr. 14.90n; May 15.11@15.19; June 15.25n; July 15.40n; Aug. 15.60n; Sept. 15.79@15.85; Oct. 15.90n; Nov. 16.00n. Sales 11 lots.

Tuesday, Dec. 10, 1929—Close: Dec. 13.50n; Jan. 13.75n; Feb. 14.10n; Mar. 14.35n; Apr. 14.60n; May 14.85 sale; June 15.05n; July 15.25n; Aug. 15.45n; Sept. 15.60 sale; Oct. 15.70n; Nov. 15.80n. Sales 17 lots.

Wednesday, Dec. 11, 1929—Close: Dec. 13.50n; Jan. 13.85n; Feb. 14.20n; Mar. 14.45n; Apr. 14.70n; May 14.95@15.05; June 15.20n; July 15.40n; Aug. 15.60n; Sept. 15.80 sale; Oct. 15.90n; Nov. 16.00n. Sales 11 lots.

Thursday, Dec. 12, 1929—Close: Dec. 13.60; Jan. 13.90; Feb. 14.25; Mar. 14.50; April 14.80; May 15.10; June 15.25; July 15.40; Aug. 15.60; Sept. 15.75@15.90; Oct. 15.85; Nov. 15.95. Sales 55 lots.

Friday, Dec. 13, 1929—Close: Dec. 14.00; Jan. 14.10; Feb. 14.30; Mar. 14.55; Apr. 14.80; May 15.05@15.20; June 15.20; July 15.40; Aug. 15.60; Sept. 15.80@15.85; Oct. 15.90; Nov. 16.00. Sales 10 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended December 13, 1929, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Dec. 13.	Prev. week.	Cor. week. 1928.
Spr. nat. str.	@18n	@18n	24 @24 $\frac{1}{2}$
Hvy. nat. str.	@16b	@16b	@22 $\frac{1}{2}$
Hvy. Tex.14 $\frac{1}{2}$ @15	14 $\frac{1}{2}$ @15	@20 $\frac{1}{2}$
Hvy. butt brand@15b	@15	@20 $\frac{1}{2}$
Hvy. Col. str.	@14b	@14	@19 $\frac{1}{2}$
Ex-light Tex.@13	@13	@18 $\frac{1}{2}$
Brnd'd cows.	@13	@13	@18 $\frac{1}{2}$
Hvy. nat. cows13 $\frac{1}{2}$ @13 $\frac{1}{2}$ b	@14	@21
LT. nat. cows	13 $\frac{1}{2}$ @14	13 $\frac{1}{2}$ @14n	@19 $\frac{1}{2}$
Nat. bulls9 $\frac{1}{2}$ @10	@10	@15
Brnd'd bulls	8 $\frac{1}{2}$ @9	8 $\frac{1}{2}$ @9	13 $\frac{1}{2}$ @14 $\frac{1}{2}$
Calfskins	@21	@21	@20ax
Kips, nat.	@19	@19	25 @25 $\frac{1}{2}$
Kips, ov-wt.	@17	@17	@24
Kips, brnd'd.	@15	@15	22 @22 $\frac{1}{2}$
Slunks, reg.	@1.20	@1.20	@1.50
Slunks, hrls.	@27 $\frac{1}{2}$	@25n	55 @60n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Nat. all-wts.	Brnd'd	Calfskins	Kips	Slunks, reg.	Slunks, hrls.
Nat. all-wts.	@13 $\frac{1}{2}$	13 $\frac{1}{2}$ @13 $\frac{1}{2}$	@19			
Brnd'd	@12 $\frac{1}{2}$	12 $\frac{1}{2}$ @12 $\frac{1}{2}$	@17 $\frac{1}{2}$			
Nat. bulls	9	9 $\frac{1}{2}$ @9	@14 $\frac{1}{2}$			
Brnd'd bulls	8	8 $\frac{1}{2}$ @8	@13			
Calfskins	@18 $\frac{1}{2}$	18 $\frac{1}{2}$ @19	26 $\frac{1}{2}$ @27			
Kips	@17	@17	@23			
Slunks, reg.	@1.00	@1.00b	@1.25			
Slunks, hrls.	@20n	@20n	45 @50n			

COUNTRY HIDES.

Hvy. steers	10½ @ 11n	10½ @ 11n	15½ @ 16
Hvy. cows	10½ @ 11n	10½ @ 11n	15½ @ 16
Butts	11½ @ 12	11½ @ 12	15½ @ 16
Extremes	13½ @ 13½	13½ @ 13½	17½ @ 18
Bulls	7 @ 7½	7 @ 7½	11 @ 11½
Calfskins	@ 15n	@ 15n	10 @ 20
Kips	@ 14n	@ 14n	18 @ 19
Light calf	1.00 @ 1.10	1.00 @ 1.10	1.40 @ 1.50
Deacons	1.00 @ 1.10	1.00 @ 1.10	1.40 @ 1.50
Slunks, reg.	50 @ 60n	50 @ 60n	70 @ 80
Slunks, hrls.	@ 10n	@ 10n	25 @ 30
Hogskins	3.75 @ 4.75	3.75 @ 4.75	5.75 @ 6.75
Horsehides	.50 @ 55	.50 @ 55	70 @ 80

SHEEPSKINS.

	Pkr. lambs	Sml. pkr.	Pkr. shearings	Dry pelts
Pkr. lambs	1.25@1.30	1.25@1.30	1.50@2.10	
Sml. pkr.	1.00@1.15	1.00@1.15	1.90@2.05	
Pkr. shearings	1.12 $\frac{1}{2}$	1.00@1.15	1.50@1.60	
Dry pelts	@17	@17	26 @28	

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Dec. 12, 1929.

CATTLE—Compared with a week ago: Choice and prime heavy steers closing steady to stronger; best longfed yearlings, around steady; all other slaughter steers and yearlings, weak to unevenly lower; many common killers, half-fat yearlings and medium shortfeds 50c or more lower; most butcher and half-fat heifer yearlings, 50c@\$1.00 under a week ago, and \$1.00 @1.50 below early last week, some off more; butcher and heavy beef cows, generally 25@50c lower; low cutters and cutters, weak to 25c lower; bulls, largely 25@50c lower, lower grades weakening most; strongweight shipping vealers, \$2.50@3.00 lower, lightweights \$1.00@2.00 down. Extreme top fed yearling steers, \$16.00; best 1,350-lb. steers, \$15.00; top, 1,500-lbs., \$14.85; bulk good and choice fed steers, \$12.75 @14.00, choice yearlings fairly numerous at \$15.00@15.75; supply of choice longfed heavies considerably reduced compared with preceding week. Good and choice shipping vealers closed around \$13.00@14.00, few \$14.50; 100- to 120-lb. averages are closing largely at \$10.00@12.50.

HOGS—The unusual stability of price levels featured the week's hog trade. Monday's advance of 15@25c was maintained, and that advance measures the upturn since last Thursday. The bullish influence of light receipts was offset by a very dull and lower fresh pork trade. Today's top, \$9.50; bulk better grade 180- to 320-lb. weights, \$9.30@9.45; 140- to 180-lb. averages, \$8.85@9.35; pigs scarce, mostly \$8.25@8.75, a few up to \$9.00. Packing sows, largely \$8.00@8.50; a few smooth lightweights, up to \$8.65.

SHEEP—Early 25c decline, attributed

to unsatisfactory dressed lamb trade, later replaced with curtailed supplies. Compared with one week ago: Fat lambs, steady; fat ewes, 50c lower. Tops: Fat lambs, \$13.50; yearlings, \$11.00; fat ewes, \$6.00. Bunks: Fat lambs, \$12.75@13.25; yearlings, \$10.00 @10.50; fat ewes, \$5.25@5.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City., Kan., Dec. 12, 1929.

CATTLE—There was a fairly broad demand for highly finished yearlings, and offerings in this class eligible to grade choice and above held fully steady, but other yearlings and all grades of fed steers met a slow trade and closed at 25 to mostly 50c lower levels. Fat she stock declined mostly 25@50c, with some of the medium to good short fed heifers as much as 75c off. Cutter cows and bulls were reduced 15@25c as compared with a week ago. Highly finished yearlings out of the same feedlot as the grand champions at the American Royal Show sold at \$16.75, scaling 923 lbs. Several loads of strictly choice yearlings went from \$15.00@16.00, but the bulk of the short fed offerings ranged from \$10.00 @12.00. Vealers and calves are 50c@1.00 lower, with the late top at \$12.00.

HOGS—The hog market was featured with a stronger undertone most of the period, and values advanced 15@20c over a week ago. Big packers have been aggressive buyers at the advance. Choice 210- to 290-lb. weights brought \$9.25 at the finish and the bulk of the better grades of 180- to 300-lb. went from \$9.10@9.25. Most of the 140- to 170-lb. weights cleared from \$8.50@9.05. Packing grades are 15@20c over a week ago at \$7.50@8.25.

SHEEP—Fat lamb prices are closing at steady to 15c lower prices, with the late top on fed westerns resting at

\$12.50. Shippers paid up to \$12.60 for the extreme top of the week, and the bulk of the arrivals cashed from \$12.00@12.40. Mature classes held about steady. Best fat ewes reached \$5.85.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Dec. 12, 1929.

CATTLE—The market on fed steers and yearlings has been slow and draggy each day of the week, with a weak undertone, but no sharp declines were enforced. Yearlings were in best demand, and with choice long feds in light supply, prices held steady. The lower grades of yearlings and all weighty steers and medium weights closed weak to 25c lower. Low cutters held about steady, while other she stock declined 15@25c, with some better grade cows 50c off. Veal closed weak to 50c lower, and bulls around 25c lower. The week's top price of \$15.25 was paid for several loads of yearlings, and choice 1,555-lb. steers cashed at \$13.00.

HOGS—Expansion to receipts has been one of the outstanding features to the hog trade. Prices have fluctuated to a considerable extent, but the advances out-measure the declines. Comparisons Thursday with Thursday show lights and butchers 10@15c higher, with packing sows 15@25c up. Thursday's top was \$9.10.

SHEEP—Increased supplies at eastern markets had its effect on the fat lamb trade, and the general trend to values for the period under review has been downward. The loss on lambs was 25@50c. On Thursday, bulk of the fed woolled lambs, 90 to 95 lb., was \$12.00 @12.35; top, \$12.50, paid for 82- to 88-lb. weights, with lambs over 100-lb. average downward to \$11.25. Fed clipped lambs have been in light supply, and the market is 25c lower. Sales of good to choice grade clipped lambs, \$11.25@11.60. Sheep are unchanged, slaughter ewes, good to choice, \$5.00@5.50; light ewes, up to \$5.75.

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ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 12, 1929.

CATTLE—All classes and grades of slaughter cattle declined this week. Compared with one week ago: Best lightweights and yearlings and common grade steers sold 25c lower; all other steers, 50@75c lower, weighty and heavy descriptions down the most; choice mixed yearlings and heifers, low cutters and sausage bulls, 25c lower; other grades of mixed yearlings and heifers, 50c lower; cows, 25@50c lower; good and choice vealers, \$2.50@2.75 lower. Tops for week: 636-lb. mixed yearlings, \$16.25; 985-lb. yearlings, \$14.75; 684-lb. heifers, \$14.60; 1,235-lb. matured steers, \$14.00; 1,541-lb. heavy steers, \$12.00.

HOGS—There have been some fluctuations in hog prices during the week, but net advances of 15@20c are in effect on butcher hogs over the period. Pigs and light lights are mostly 25c higher. Top \$9.40.

SHEEP—Compared with a week ago: Choice lambs are steady; others, weak to 25c lower; throwouts and sheep, unchanged. Top good lambs to packers, \$12.50; bulk, \$12.25@12.50 during week. Few decks good to choice to outsiders, \$12.75@13.00; bulk fat ewes, \$5.00@5.50.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Dec. 12, 1929.

CATTLE—Slaughter steers, yearlings and she stock declined mostly 25c from last Thursday, although better grade light yearlings escaped part of the downturn. Choice medium weight beefs topped at \$15.00; long fed, 1,050-lb. yearlings made \$14.50, and the bulk were shortfeds at \$10.50@12.00. Desirable \$25-lb. heifers brought \$12.85; the bulk went at \$9.50@10.75, and beef cows cashed mainly at \$6.50@8.00. Bulls held about steady, and medium kinds turned freely at \$7.00@8.00. Vealers were strong with a \$13.00 top.

HOGS—Broad demand brought fully 15c higher values, and the late top stood at \$9.15, while the bulk of 180- to 320-lb. butchers turned at \$9.00@9.15. Packing sows bulked at \$8.00@8.25, and smooth lights ranged up to \$8.40.

SHEEP—Slaughter lambs declined 35@50c, and top offerings went mostly in a spread of \$12.15@12.40. Better grades cashed mainly above \$12.00. Fat ewes ruled firm, and desirable offerings sold freely up to \$5.65.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., Dec. 11, 1929.

CATTLE—Reflecting outside conditions, slaughter cattle worked unevenly 25@50c lower this week, matured steers showing the maximum downturn. Desirable fed yearlings scored at \$12.50@13.75; bulk all steers, \$10.00@12.00; fat cows, \$6.00@7.50; heifers, \$7.25@8.75; fed yearlings, to \$10.75; low cutters and cutters, \$4.50@5.50; bulls, mostly \$7.50@8.00. Vealers worked unevenly \$1.00@2.00 lower, bulk of the good offerings today selling at \$11.50.

HOGS—Lights and butcher hogs

worked 5@10c higher, these selling today at \$9.15 mainly. Packing sows and light lights sold at \$8.00@8.25 and \$8.75 respectively, being unchanged. Pigs worked 25c higher, selling largely at \$8.50.

SHEEP—Fat lambs broke 25c or more, good and choice natives selling at \$12.25; best fed offerings, \$12.50 today. Ewes were unchanged at \$5.00@5.50 for light and handyweights, thin kinds selling downward to \$2.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Dec. 7, 1929, with comparisons:

	Cattle.	Hogs.	Sheep.
At 20 markets			
Week ended Dec. 7.....	246,000	851,000	302,000
Previous week	217,000	674,000	246,000
1928	250,000	929,000	302,000
1927	296,000	763,000	305,000
1926	311,000	719,000	320,000
1925	332,000	808,000	285,000
At 11 markets:			
Week ended Dec. 7.....		773,000	
Previous week		593,000	
1928		821,000	
1927		685,000	
1926		687,000	
1925		729,000	
At 7 markets:			
Week ended Dec. 7.....	185,000	664,000	231,000
Previous week	157,000	502,000	179,000
1928	175,000	665,000	227,000
1927	205,000	548,000	224,000
1926	231,000	558,000	239,000
1925	248,000	622,000	211,000

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Dec. 6, 1929:

	Week ended Dec. 6.	Prev. week.	Cor. week, 1928.
Chicago	205,418	163,682	204,970
Kansas City, Kan.	76,836	61,414	78,178
Omaha	52,013	37,887	44,122
*St. Louis	60,705	51,120	75,805
Sioux City	34,336	10,432	35,164
St. Paul	99,996	84,281	88,997
St. Joseph, Mo.	38,490	30,066	37,563
Indianapolis	40,673	30,018	46,055
New York City	42,336	37,005	43,186

*Includes East St. Louis, Ill.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Dec. 5, 1929, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Dec. 5.	Prev. week.	Same week, 1928.
Toronto	\$10.50	\$ 9.90	\$10.50
Montreal	9.50	8.50	10.25
Winnipeg	10.00	9.00	9.00
Calgary	8.50	8.00	8.75
Edmonton	8.50	8.00	8.75
Prince Albert	7.50	7.25
Moose Jaw	9.00	8.50	8.00
Saskatoon	7.00	7.00	8.00

VEAL CALVES.

	Week ended Dec. 5.	Prev. week.	Same week, 1928.
Toronto	\$17.50	\$16.00	\$17.00
Montreal	15.00	15.00	13.50
Winnipeg	13.50	13.00	13.00
Calgary	9.50	8.50	9.50
Edmonton	11.00	10.00	12.00
Prince Albert	7.50	7.00	9.00
Moose Jaw	11.00	11.00	10.00
Saskatoon	9.50	8.00

SELECT BACON HOGS.

	Week ended Dec. 5.	Prev. week.	Same week, 1928.
Toronto	\$12.00	\$12.00	\$10.00
Montreal	11.50	11.75	10.25
Winnipeg	10.75	10.85	8.85
Calgary	10.75	10.75	9.00
Edmonton	10.25	10.50	8.75
Prince Albert	10.05	10.15	8.60
Moose Jaw	10.05	10.30	8.90
Saskatoon	10.05	10.65	9.00

GOOD LAMBS.

	Week ended Dec. 5.	Prev. week.	Same week, 1928.
Toronto	\$15.00	\$14.25	\$12.50
Montreal	11.50	11.25	11.50
Winnipeg	10.50	10.50	12.50
Calgary	9.00	9.00	11.00
Edmonton	9.50	9.25	11.25
Prince Albert	10.50
Moose Jaw	9.50	9.00	10.50
Saskatoon	9.50	8.50	10.50

DENVER LIVESTOCK MARKETINGS.

Livestock valued at over \$7,000,000 was marketed at the Denver Stock Yards during November. Receipts of cattle and hogs were heavier than those of November, 1928. There were some 3,000 more cattle and 4,500 more hogs, but the sheep supply was slightly less.



RECEIPTS AT CENTERS

SATURDAY, DECEMBER 7, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	200	9,000	500
Kansas City	500	1,000	50
Omaha	300	6,000	50
St. Louis	300	3,000	1,300
St. Joseph	50	3,500	2,000
Sioux City	200	4,000	700
St. Paul	200	2,000	300
Oklahoma City	200	400	...
Fort Worth	200	100	...
Milwaukee	...	100	...
Denver	800	500	200
Louisville	200	200	...
Wichita	300	1,100	100
Indianapolis	300	3,000	400
Pittsburgh	100	1,000	500
Cincinnati	300	1,000	200
Buffalo	100	1,100	300
Cleveland	200	900	500
Nashville	300	500	400
Toronto	...	100	...

MONDAY, DECEMBER 9, 1929.

Chicago	22,000	46,000	28,000
Kansas City	18,000	11,000	8,000
Omaha	10,000	14,000	10,000
St. Louis	6,000	14,000	2,500
St. Joseph	4,000	5,500	8,000
Sioux City	6,500	9,500	8,500
St. Paul	8,500	35,000	11,000
Oklahoma City	1,600	1,400	200
Fort Worth	6,300	1,100	200
Milwaukee	300	1,200	200
Denver	10,700	4,500	5,200
Louisville	800	1,800	300
Wichita	2,600	3,400	400
Indianapolis	700	8,000	500
Pittsburgh	700	3,000	300
Cincinnati	1,600	3,700	200
Buffalo	2,800	10,300	9,000
Cleveland	1,100	3,700	4,200
Nashville	300	1,200	400
Toronto	5,500	700	400

TUESDAY, DECEMBER 10, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,500	37,000	16,000
Kansas City	9,000	11,000	5,000
Omaha	7,000	18,000	9,000
St. Louis	4,800	16,000	1,500
St. Joseph	1,800	9,000	5,000
Sioux City	2,900	9,000	3,000
St. Paul	2,000	10,000	2,500
Oklahoma City	3,000	1,200	100
Fort Worth	3,000	900	400
Milwaukee	900	4,000	500
Denver	1,300	1,800	1,500
Louisville	300	700	200
Wichita	700	3,900	400
Indianapolis	1,400	14,000	1,500
Pittsburgh	100	1,000	1,500
Cincinnati	400	5,500	400
Buffalo	100	500	100
Cleveland	200	1,500	1,700
Nashville	200	600	...
Toronto	000	400	400

WEDNESDAY, DECEMBER 11, 1929.

Chicago	9,000	32,000	14,000
Kansas City	3,000	12,000	3,000
Omaha	9,000	18,000	9,000
St. Louis	2,800	14,000	800
St. Joseph	2,000	10,500	5,200
Sioux City	2,500	11,500	3,000
St. Paul	2,700	23,000	2,000
Oklahoma City	1,800	1,400	100
Fort Worth	3,600	1,000	800
Milwaukee	600	3,000	300
Denver	700	2,200	500
Louisville	300	1,000	300
Wichita	700	3,600	500
Indianapolis	1,900	12,000	500
Pittsburgh	100	3,700	800
Cincinnati	600	3,600	300
Buffalo	200	1,400	100
Cleveland	300	1,900	1,500
Nashville	500	700	400
Toronto	600	1,500	300

THURSDAY, DECEMBER 12, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	7,500	58,000	12,000
Kansas City	2,000	8,000	4,000
Omaha	2,000	10,000	6,000
St. Louis	2,000	13,000	800
St. Joseph	1,000	4,000	4,000
Sioux City	1,500	6,000	1,200
St. Paul	2,000	15,000	3,600
Oklahoma City	1,200	1,200	200
Fort Worth	1,800	1,900	1,000
Milwaukee	700	3,000	300
Denver	400	2,500	300
Louisville	300	1,100	300
Wichita	400	3,500	200
Indianapolis	1,000	9,000	400
Pittsburgh	200	2,300	1,000
Cincinnati	500	3,400	200
Buffalo	400	1,300	400
Cleveland	300	2,400	1,200
Nashville	200	700	200
Toronto	...	700	300

FRIDAY, DECEMBER 13, 1929.

Chicago	1,000	40,000	10,000
Kansas City	500	5,000	2,000
Omaha	500	8,700	5,000
St. Louis	600	8,500	500
St. Joseph	500	3,000	5,000
Sioux City	1,000	6,500	3,100
St. Paul	2,100	16,000	1,500
Oklahoma City	500	1,000	100
Fort Worth	1,400	800	700
Milwaukee	200	1,200	100
Denver	200	1,700	700
Wichita	200	1,500	100
Indianapolis	500	8,000	300
Pittsburgh	100	2,000	500
Cincinnati	200	3,200	300
Buffalo	100	3,500	2,000
Cleveland	200	800	600

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Dec. 12, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	9.10@ 9.50	9.00@ 9.40	8.60@ 9.10	8.85@ 9.20	8.75@ 9.10
Med. wt. (200-250 lbs.) med.-ch.	9.20@ 9.50	9.15@ 9.40	8.75@ 9.10	8.85@ 9.25	8.90@ 9.10
Lt. wt. (150-200 lbs.) com.-ch.	9.00@ 9.45	9.00@ 9.40	8.60@ 9.05	8.60@ 9.20	8.75@ 9.10
Lt. lt. (100-150 lbs.) com.-ch.	8.60@ 9.30	8.50@ 9.35	8.15@ 8.90	8.00@ 9.00	8.50@ 9.10
Packing sows, smooth and rough.	8.50@ 8.65	7.90@ 8.25	7.75@ 8.50	7.35@ 8.35	8.00@ 8.50
Str. pigs (120 lbs. down) med.-ch.	8.00@ 9.00	8.00@ 9.00	7.50@ 8.50	7.50@ 8.50	8.50@ 8.75
Av. cost & wt. Wed. (pigs excl.).	9.23-230 lb.	9.25-204 lb.	8.86-242 lb.	9.09-224 lb.	9.04-230 lb.

Slaughter Cattle and Calves:

STEERS (1,500 LBS. UP):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-ch	12.25@ 14.25
STEERS (1,300-1,500 LBS.):	13.65@ 14.50	13.50@ 14.50	12.50@ 13.75	12.50@ 13.75	12.50@ 13.75
Choice	12.25@ 14.00	11.50@ 13.50	11.25@ 12.50	10.75@ 12.50	11.00@ 12.50
STEERS (1,100-1,300 LBS.):	14.00@ 15.35	14.50@ 15.50	12.75@ 15.00	12.50@ 14.50	12.75@ 14.50
Choice	12.25@ 14.35	12.00@ 14.50	11.50@ 13.25	11.00@ 13.00	11.25@ 13.00
STEERS (950-1,000 LBS.):	14.50@ 15.75	15.00@ 15.75	14.25@ 15.25	13.00@ 15.25	13.50@ 15.00
Choice	12.50@ 14.50	12.50@ 15.00	11.75@ 14.50	11.75@ 14.00	11.50@ 13.50
STEERS (800 LBS. UP):	10.50@ 12.50	9.50@ 12.50	9.75@ 11.75	9.50@ 11.75	10.00@ 11.75
Medium	8.00@ 10.75	8.25@ 9.50	7.50@ 9.75	8.25@ 9.50	7.00@ 10.00
STEERS (FED CALVES AND YEARLINGS (750-950 LBS.):	15.00@ 16.00	15.00@ 16.00	14.50@ 15.50	14.00@ 15.50	14.25@ 15.25
Choice	12.50@ 15.00	13.00@ 15.00	12.25@ 14.50	12.00@ 14.25	12.25@ 14.25
HEIFERS (850 LBS. DOWN):	13.50@ 15.00	14.00@ 15.00	13.00@ 14.00	13.00@ 14.50	13.25@ 14.25
Choice	11.25@ 13.50	12.00@ 14.00	11.75@ 13.00	11.00@ 13.50	11.75@ 13.25
Common-med.	7.50@ 11.25	7.50@ 12.00	7.00@ 11.75	7.00@ 11.25	7.00@ 11.75
HEIFERS (850 LBS. UP):	11.00@ 14.00	10.75@ 14.25	10.75@ 13.75	10.25@ 14.00	10.50@ 13.75
Choice	9.00@ 12.50	9.75@ 13.25	9.25@ 13.00	9.00@ 13.00	9.00@ 12.00
Medium	8.00@ 10.50	8.00@ 12.00	7.75@ 11.75	7.50@ 11.00	8.00@ 10.50

COWS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	9.00@ 10.00	9.00@ 10.00	8.75@ 9.75	8.50@ 10.00	8.75@ 9.75
Good	7.75@ 9.40	8.00@ 9.50	7.75@ 8.75	7.50@ 8.50	7.50@ 8.50
Common-med.	5.75@ 7.75	5.50@ 8.00	6.00@ 7.75	5.50@ 7.00	5.85@ 7.50
Low cutter and cutter.	4.50@ 5.75	4.00@ 6.50	5.00@ 6.00	4.25@ 5.50	4.50@ 5.85

BULLS (YEARLINGS EXC.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Beef, good-ch.	8.50@ 9.75	8.25@ 9.75	8.00@ 9.25	7.75@ 9.00	8.00@ 9.00
Cutter-med.	6.25@ 8.75	6.00@ 8.25	6.00@ 8.00	5.50@ 7.75	6.00@ 8.00

CALVES (500 LBS. DOWN):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Medium-ch.	8.50@ 11.50	8.00@ 11.50	8.50@ 10.50	7.00@ 10.00	8.00@ 11.00
Cull-common	7.00@ 8.50	6.00@ 8.00	5.50@ 8.50	5.00@ 7.00	5.50@ 8.00

VEALERS (MILK-FED):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-ch.	11.00@ 14.50	12.25@ 14.75	11.00@ 13.50	9.50@ 12.50	10.50@ 12.00
Medium	10.00@ 11.50	10.75@ 13.25	9.00@ 11.50	7.00@ 9.50	8.00@ 10.50
Cull-common	7.00@ 10.00	6.00@ 10.75	6.00@ 9.00	5.00@ 7.00	6.00@ 8.00

SLAUGHTER SHEEP AND LAMBS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lambs (84 lbs. down)	12.50@ 13.00	12.00@ 13.00	11.25@ 12.50	11.25@ 12.50	11.25@ 12.35
Lambs (92 lbs. down)	11.25@ 12.50	10.50@ 12.00	10.25@ 11.25	10.00@ 11.25	10.25@ 11.25
Lambs (all weights)	9.50@ 11.25	8.00@ 10.50	8.50@ 10.25	8.00@ 10.00	8.50@ 10.25
Yearling wethers (110 lbs. down) medium-choice.	8.50@ 11.25	8.00@ 11.00	7.00@ 9.75	8.00@ 10.25	7.75@ 10.50
Ewes (120 lbs. down) med.-ch.	4.75@ 5.75	4.75@ 6.00	4.25@ 8.00	4.75@ 6.00	4.50@ 5.50
Ewes (120-150 lbs.) med.-ch.	4.50@ 5.75	4.50@ 5.75	4.00@ 5.75	4.50@ 5.75	4.25@ 5.50
Ewes (all weights) cull-com.	2.50@ 4.75	2.00@ 4.75	1.75@ 4.25	2.00@ 4.75	1.75@ 4.50

SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended December 7, 1929, with comparisons:

CATTLE.			
	Week ended Dec. 7.	Prev. week.	Cor. week, 1928.
Chicago	26,457	26,617	30,946
Kansas City	21,857	17,449	19,452
Omaha	19,636	11,611	17,784
St. Louis	12,971	9,524	12,442
St. Joseph	10,093	7,031	10,150
Sioux City	8,761	6,726	8,031
Wichita	1,842	2,105	1,504
Fort Worth	7,683	5,635	9,032
Philadelphia	1,319	1,819	1,625
Indianapolis	2,204	1,440	1,082
Boston	1,401	1,281	1,754
New York & Jersey City	9,243	8,478	9,392
Oklahoma City	6,942	4,331	7,069
Cincinnati	3,982	2,403	3,904
Denver	5,254	2,753	8,074
Total	138,020	108,163	138,681
HOGS.			
Chicago	205,418	163,682	230,000
Kansas City	41,027	27,446	50,043
Omaha	55,998	37,451	48,196
St. Louis	40,483	28,166	51,838
St. Joseph	32,415	26,855	46,299
Sioux City	36,141	17,240	35,120
Wichita	7,182	5,023	10,877
Fort Worth	5,179	4,237	7,021
Philadelphia	21,341	20,050	20,342
Indianapolis	41,601	24,285	40,899
Boston	29,034	21,756	25,802
New York & Jersey City	64,711	53,450	65,775
Oklahoma City	5,880	4,389	8,950
Cincinnati	19,577	20,342	29,937
Denver	10,081	9,014	8,722
Total	615,468	463,986	677,047
SHEEP.			
Chicago	51,938	34,782	56,413
Kansas City	15,062	12,026	24,205
Omaha	29,461	23,973	34,032
St. Louis	8,630	6,035	7,350
St. Joseph	23,530	16,593	21,876
Sioux City	12,773	14,826	14,656
Wichita	1,163	758	1,016
Fort Worth	3,283	3,288	2,952
Philadelphia	1,624	1,647
Indianapolis	1,401	1,281	1,090
Boston	5,909	5,677	3,332
New York & Jersey City	67,574	57,431	62,927
Oklahoma City	810	408	232
Cincinnati	1,389	1,698	1,431
Denver	3,406	3,376	3,152
Total	228,319	186,233	240,000

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 7, 1929, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	7,300	4,902	17,414
Swift & Co.	6,152	3,981	16,226
Morris & Co.	2,724	3,277	9,159
Wilson & Co.	5,053	5,956	9,139
Anglo-Amer. Prov. Co.	1,223	3,644
G. H. Hammond Co.	2,961	2,405
Libby, McNeill & Libby.	1,044
Brennan Packing Co., 8,002 hogs; Independent Packing Co., 2,065 hogs; Boyd, Lunham & Co., 1,800 hogs; Western Packing & Provision Co., 10,040 hogs; Agar Pkg. Co., 12,002 hogs; others, 43,597 hogs.			
Totals: Cattle, 26,457; calves, 7,078; hogs, 101,671; sheep, 51,938.			

KANSAS CITY.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	3,105	797	8,376
Cudahy Pkg. Co.	3,319	767	6,402
Pfister Straub Co.	444
Morris & Co.	2,537	774	5,000
Swift & Co.	3,949	653	13,059
Wilson & Co.	3,960	797	7,288
Others	628	67	803
Total	18,002	3,855	41,027

OMAHA.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	4,386	16,997	9,289
Cudahy Pkg. Co.	4,653	13,441	8,362
Dold Pkg. Co.	1,231	8,019
Morris & Co.	2,116	3,545	3,982
Swift & Co.	5,025	11,540	9,913
Nagle Pkg. Co.	22
M. Glassburg	1
Hoffman Bros.	26
Mayerowich & Vail	39
Omaha Pkg. Co.	64
J. Rife Pkg. Co.	3
R. Roth & Sons	61
So. Omaha Pkg. Co.	43
Lincoln Pkg. Co.	230
Nagle Pkg. Co.	225
Shindler Pkg. Co.	171
Wilson & Co.	20
Others	19,724
Total	18,316	73,066	31,546

ST. LOUIS.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	2,469	514	3,464
Swift & Co.	3,214	361	5,013
Morris & Co.	1,283	518	1,686
East Side Pkg. Co.	1,367	5,897
Amer. Pkg. Co.	227	1,935
Hell Pkg. Co.	20	2,316
Krey Pkg. Co.	378	40
Others	4,034	1,042	20,172
Total	12,972	2,475	40,483

ST. JOSEPH.			
	Cattle.	Hogs.	Sheep.
Swift & Co.	3,790	834	16,122
Armour and Co.	2,315	536	6,335
Morris & Co.	2,231	330	9,751
Others	2,225	67	8,484
Total	10,561	1,767	40,692

SIOUX CITY.			
	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,660	184	12,573
Armour and Co.	3,128	183	11,925
Swift & Co.	2,112	187	7,079
Smith Bros.	25	5,103
Others	2,174	184	11,497
Total	10,080	738	43,099

OKLAHOMA CITY.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,075	1,120	2,559
Wilson & Co.	1,953	1,181	2,675
Others	101	646
Total	4,129	2,301	5,880

WICHITA.			
	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	663	504	3,920
Jacob Dold Co.	496	13	2,850
Fred W. Dold	56	412
Wichita D. B. Co.	17
Dunn-Osterling	77
Keefe-LeSturgeon	16
Total	1,325	517	7,182

DENVER.			
	Cattle.	Hogs.	Sheep.
Swift & Co.	1,091	109	4,646
Armour and Co.	819	121	2,453
Blayney-Murphy Co.	426	84	1,794
Others	679	133	1,328
Total	3,015	507	10,221

ST. PAUL.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	2,919	4,702	36,784
Cudahy Pkg. Co.	465	970	1,730
Hertz Bros.	224	45	30
Swift & Co.	4,168	7,073	44,067
United Pkg. Co.	1,418	201	11,904
Others	1,228	12,991	18,536
Total	10,422	25,982	101,147

MILWAUKEE.			
	Cattle.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,818	6,933	12,882
Swift & Co., Cal.	1,075
Swift & Co., Balit.	551
U.D.C. Co., N.Y.	34
The Layton Co.	1,581
R. Gunz & Co.	118	29	107
Armour & Co., Milw.	669	3,427
N.Y.R.D.M.C. N.Y.	17
Bimble, Harrison, N. J.	385
Others	416	358	446
Total	3,072	10,747	15,910

INDIANAPOLIS.			
	Cattle.	Hogs.	Sheep.
Foreign	982	2,093	27,053
Kingman & Co.	1,684	579	35,068
Armour and Co.	478	20	1,871
Ind'ian Abt. Co.	1,729	358	1,069
Brown Bros.	141	11	1,305
Schussler Pkg. Co.	34	429
Riverview Pkg. Co.	14	181
Meier Pkg. Co.	92	5	340
Ind. Prov. Co.	42	363
Maas Hartman Co.	41	7
Art Walnitz	5	49	18
Hoosier Abt. Co.	14
Others	572	79	305
Total	5,832	3,801	68,283

CINCINNATI.			
	Cattle.	Hogs.	Sheep.
S. W. Galls Sons.	5	446
J. Hilberg & Son.	111	20
J. B. Ireton	43
Gus Juengling	109	122	61
E. Kahn's Sons Co.	1,444	324	6,454
Kroger & B. Co.	514	58	9,014
Lohrey Pkg. Co.	4	290
H. H. Meyer Co.	6	2,505
W. G. Rehn's Sons.	181	30
A. Sander Pkg. Co.	1,094
J. Schlachter's Sons.	190	148	148
J. & P. Schroth Co.	2,883
John F. Stegner	251	105	46
J. Vogel & Son	6	2	465
Ideal Pkg. Co.	631
Foreign	1,141	682	7,372
Total	3,811	1,476	26,092

Not including 591 cattle, 5,092 hogs and 157 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Dec. 7, 1929, with comparisons:

CATTLE.			
	Week ended Dec. 7.	Prev. week.	Cor. week.
Chicago	26,457	26,617	30,946
Kansas City	18,002	13,027	15,737
Omaha (incl. calves)	18,316	13,917	16,819
St. Louis	12,972	8,524	12,442
St. Joseph	10,561	9,281	10,607
Sioux City	10,080	7,385	8,473
Oklahoma City	4,129	2,236	5,298
Wichita	1,325	1,740	1,061
Denver	3,015	2,711	1,905
St. Paul	10,422	7,311	12,442
Milwaukee	3,072	2,484	3,128
Indianapolis	5,832	3,917	5,987
Cincinnati	3,811	4,369	2,706
Total	127,994	105,119	128,447

HOGS.			
	Week ended Dec. 7.	Prev. week.	Cor. week.
Chicago	101,671	77,284	230,000
Kansas City	41,027	27,269	50,943
Omaha	73,066	52,610	66,289
St. Louis	40,483	28,156	51,838
St. Joseph	40,692	33,969	54,001
Sioux City	43,099	27,990	42,508
Oklahoma City	5,880	4,350	8,950
Wichita	7,182	5,623	20,243
Denver	10,221	8,046	10,875
St. Paul	101,147	78,158	92,721
Milwaukee	15,910	11,076	16,779
Indianapolis	68,283	46,009	76,114
Cincinnati	26,092	22,561	27,065
Total	574,753	423,549	747,446

SHEEP.			
	Week ended Dec. 7.	Prev. week.	Cor. week.
Chicago	51,938	34,782	56,413
Kansas City	15,002	11,095	24,205
Omaha	31,546	23,151	33,664
St. Louis	6,933	6,933	7,250
St. Joseph	24,526	17,987	25,842
Sioux City	16,804	15,347	15,931
Oklahoma City	810	408	232
Wichita	1,163	758	1,016
Denver	4,719	2,330	2,243
St. Paul	20,941	18,111	12,850
Milwaukee	2,396	1,558	1,144
Indianapolis	6,977	3,035	6,997
Cincinnati	2,303	2,087	1,212
Total	189,815	137,293	188,090

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.			
	Cattle.	Hogs.	Sheep.
Mon., Dec. 2	16,835	3,107	59,031
Tues., Dec. 3	10,458	2,541	41,931
Wed., Dec. 4	14,587	3,190	30,486
Thurs., Dec. 5	8,624	3,267	50,244
Fri., Dec. 6	2,672	1,040	42,003
Sat., Dec. 7	200	200	10,000
This week	53,376	13,345	243,697
Previous week	54,075	9,237	189,646
Year ago	58,227	16,027	235,484
Two years ago	58,271	14,188	212,144
Total receipts for month and year to Dec. 7, with comparisons:			

	Dec. 1929.	1928.	1929.	Year 1928.
Cattle	53,376	55,727	2,247,098	2,351,289
Calves	13,345	14,014	639,545	721,003
Hogs	243,697	217,753	7,541,136	7,800,905
Sheep	85,785	73,094	3,559,237	3,655,035

SHIPMENTS.			
	Cattle.	Hogs.	Sheep.
Mon., Dec. 2	4,327	216	11,926
Tues., Dec. 3	3,605	479	8,712
Wed., Dec. 4	4,038	267	2,725
Thurs., Dec. 5	3,727	493	4,916
Fri., Dec. 6	2,170	54	10,352
Sat., Dec. 7	50	1,000
This week	17,977	1,600	39,831
Previous week	15,790	1,013	31,338
Year ago	19,666	1,450	30,171
Two years ago	19,282	884	56,418

WEEKLY AVERAGE PRICE OF LIVESTOCK.			
	Cattle.	Hogs.	Sheep.
Week ended Dec. 7	\$12.75	\$9.25	\$5.00
Previous week	12.60	9.10	4.85
1928	12.95	8.70	6.25
1927	13.75	8.45	6.05
1926	10.60	11.90	6.05
1925	9.95	11.15	9.10
1924	9.75	9.00	7.75
Av., 1924-1928	\$11.40	\$9.05	\$7.05

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Dec. 7	35,300	203,900	56,900
Previous week	38,885	158,308	39,081
1928	38,561	205,313	70,238
1927	39,069	165,726	55,371
1926	40,014	118,734	67,213
1925	44,258	143,198	54,613
1924	52,094	278,914	58,710

*Saturday, Dec. 7, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

	No. Rec'd.	Avg. Wgt.	Prices—Top.	Avg.
*Week ended Dec. 7	243,700	229	\$9.65	\$9.25
Previous week	189,648	228	9.50	9.10
1928	235,484	234	9.00	8.70
1927	178,846	228	9.05	8.45
1926	178,846	237	12.15	11.90
1925	203,857	241	11.75	11.15
1924	394,295	227	10.90	9.00

5-yr. av., 1924-1928, 242,900 233 11.35 \$9.85

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended Dec. 6, 1929, with comparisons:

Week ended Dec. 6	205,418
Previous week	163,682
Year ago	230,000
1927	165,900
1926	126,100
1925	165,000

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, Dec. 12, 1929, were as follows:

	Wk. ended Dec. 12.	Prev. week.
Packers' purchases	85,853	100,791
Direct to packers	88,604	85,153
Shippers' purchases	36,433	39,820
Total supplies	200,890	225,764
(Chicago livestock prices on opposite page.)		

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Ice and Refrigeration

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

MORE ON REFRIGERANTS.

Referring to the article on this subject which appeared in the March 17, 1928 issue of THE NATIONAL PROVISIONER, there has recently been received a letter from the chief chemist of a large American manufacturing concern in which he says:

"Your paper has raised a couple of questions in our minds. We note that you state, that inasmuch as carbon dioxide has no odor, that it will not irritate human beings. It appears to us that this statement may be construed to mean that carbon dioxide is not dangerous to human life.

"Carbon dioxide is usually classed as a toxic gas, and it is known that a sufficient quantity will cause death by suffocation. Moreover, being relatively a heavy gas it has a tendency to seek low levels, and having no odor, gives no warning of its presence.

"Ammonia, on the other hand, is usually considered a non-dangerous gas, since it quickly warns one of its presence by its odor, and therefore, is generally considered safe to use as a refrigerant, although it does have toxic and irritating properties.

"Concerning the effect of carbon dioxide on food products, we presume that you refer to fruits, vegetables, etc., and it has been our understanding, that in general, carbon dioxide has a de-freshening effect upon these products.

"If you know of references in the literature or have done any experimental work which indicates that this is not true, we would be pleased to obtain any information you can give us."

It is true that carbon dioxide will cause death by suffocation, but so will any other gas other than oxygen. Put a human being in a room containing pure nitrogen, hydrogen, chlorine, or anything but oxygen, and he will smother. In refrigeration work it is assumed that if there is any leakage it is small and not in sufficient quantity to suffocate. Most gases, if permitted to fill a room of vegetables, milk, ice cream, meat, or what not, to the exclusion of all other gases, will have a deleterious effect. However, this may be wrong. It appears that the amount of serious research work on this subject is not great. Perhaps some of the readers of THE NATIONAL PROVISIONER

have had valuable experiences in this direction which they might be willing to divulge to those of us who are seeking this sort of information.

REFRIGERATION NOTES.

L. A. Brownwill will build a cold storage plant in San Perlita, Tex., to cost about \$30,000.

C. P. Jensma, Nampa, Ida., has purchased the Weiser Ice & Cold Storage Co., Weiser, Ida.

The new cold storage plant of Cerniglia Bros., Atlanta, Ga., was placed in operation recently.

Extensive alterations are being made to the plant of the Cashmere Cold Storage Co., Cashmere, Wash.

The cold storage plant of the Pacific Terminals, Ltd., has been completed. It cost approximately \$2,500,000.

A cold storage plant to cost \$20,000 will be erected in Ludington, Mich., by the Mason County Fruit and Produce Exchange.

Jake Stahl, Gonzales, Tex., and associates recently purchased the outstanding stock of the Victoria Cold Storage Co., Victoria, Tex.

The Central Ice & Cold Storage Co., San Francisco, Calif., has awarded a contract for the construction of an ice plant to cost about \$40,000.

New equipment, including a 32-ton compressor, was installed recently in the plant of the Hollyford Ice & Cold Storage Co., Mt. Holly, N. J.

The United States Cold Storage Co., Inc., Chicago, Ill., is completing plans for the erection of a cold storage plant in Atlanta, Ga. Construction work will start in May. The cost will be about \$2,500,000.

A large cold storage plant will be erected by the Thomaston Ice Co., Thomaston, Ga. The new building will be adjacent to the company's ice plant, which will be enlarged and reconditioned.

A merger that will combine 20 co-operative fruit packing and cold storage plants in Western Michigan is being planned, subject to the approval of the Federal Farm Board. The new corporation will be known as the Great Lakes Fruit Industries, Inc., and will be capitalized at \$3,000,000.

NEW A. S. R. E. OFFICERS.

At the recent annual convention of the American Society of Refrigerating Engineers, held in New York City, H. D. Edwards, consulting engineer, New York City was made president and Glenn Muffly, Detroit, Mich., second vice president. New members of the board of directors include C. F. Belshaw, Detroit, Mich.; J. B. Churchill, New York City; A. R. Stevenson, Jr., Schenectady, N. Y., and L. L. Lewis, Newark, N. J.

MODERNIZING A BEEF BREED.

Thomas E. Wilson, packer and breeder of purebred beef cattle, scored in the sale of Shorthorns held December 2 in connection with the International Live Stock Exposition at Chicago. Mr. Wilson's Edellyn Farms sold 37 individuals at an average price of \$666. Both in 1927 and 1928 his Shorthorns established top averages for American sales.

This year the last of the sons of the famous Edellyn bull, Browndale Count, were offered for sale. The highest price paid was \$3,650 for Browndale Golden Victor. The next highest bull went for \$3,425. One bull calf, dropped in February, 1929, sold for \$1,400. The top female of the Edellyn offering brought \$800.

Breeders from nearly every state in the Union, from Canada, Scotland and the Argentine were present at the ringside during the sale.

Mr. Wilson's contribution to the production of the right type of beef animal was described as follows by a commentator on the beef cattle exhibit at the International: "If things continue to carry on for a few more years as they have been going recently, the name of Thomas E. Wilson will go down in Shorthorn history as the breed's greatest modernizer. He has started something in the establishment of a new and much needed type which many of the other breeders have been quick to adopt."

Mr. Wilson's new type of Shorthorn has shorter legs, more compact bodies, better laid in hips, tail heads smoother, and the animals carry a deeper covering of higher quality flesh. This is the kind of steer so popular with the packer in the production of choice and prime beef.

LOS ANGELES CHRISTMAS SHOW.

Since meat packing and meat distribution has grown to be the second largest industry in Los Angeles county, California, the city of Los Angeles has become the seat of one of the greatest fat cattle, sheep and hog exhibits on the Pacific coast.

This show, known as the Christmas Live Stock Show, opened November 30 and continued up to and including December 7.

The meat packers of Los Angeles county last year slaughtered approximately 466,000 cattle and calves, a total of nearly 700,000 hogs and more than 650,000 sheep and lambs, for

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SODA ASH	VANILLIN	COUMARIN
CAUSTIC SODA	BENZOIC ACID	
LIQUID CHLORINE	BENZALDEHYDE	
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which a total of about \$75,000,000 was paid.

There are more than twenty-five meat packing and slaughtering plants in Los Angeles county, including two plants maintained by national meat packing organizations. It is estimated that at least 35,000 persons are engaged in the livestock, meat packing and meat distributing industry in Los Angeles county.

One of the most effective means arrived at so far to promote the cause of better meats has been through the annual Christmas meat shows, held at the larger packing houses following the livestock show.

Last year more than 50,000 persons passed through the modern coolers of three houses and the carcasses and cuts displayed were judged by competent observers to be equal to anything of the kind ever held in the United States. This year the Christmas meat shows will be held Sunday, December 15. Up to date three houses have announced Christmas meat shows—Wilson & Co., Cudahy Packing Co., and Hauser Packing Co.

A magazine edition of the "Farm and Ranch Market Journal," the market paper of the Los Angeles yards, gives not only full information regarding this fourth annual Christmas show, but much historical and current livestock information relating specifically to the West coast. The section contains 64 pages, profusely illustrated.

ENGLISH BACON IMPORTS DROP.

Less pork and bacon, but more of other kinds of meat were received at

London Central Market during the first 10 months of 1929 than during the same period of the preceding year, according to the U. S. Bureau of Agricultural Economics. Total receipts of pork and bacon at this market, at 77,000,000 lbs., were 7 per cent below 1928. Receipts of British and Irish bacon decreased 15 per cent during this period, while supplies from all other sources except the United States increased. Arrivals from New Zealand and Argentina increased 116 per cent and 41 per cent respectively, although the total amount coming from these two countries is comparatively small. Netherlands sent 23 per cent more bacon than last year.

Beef and veal from all sources, estimated at 462,000,000 lbs., was 1 per cent above last year. Supplies from domestic sources were 1 per cent above the preceding year. All other countries, except New Zealand and Canada, also sent increased supplies. Total mutton and lamb receipts at 266,000,000 lbs. exceeded slightly the receipts during the same period last year, the increase coming mostly from Australia and Argentina which showed increases of 98 per cent and 23 per cent respectively. Supplies from domestic sources were 10 per cent below the preceding year. Arrivals from New Zealand, the principal source of supply, decreased 8 per cent.

PACKERS LOOK AHEAD.

(Continued from page 27.)

would lend to the stability of that very important branch of the business.

Producer Needs Protection

"I may also say that, looking at it

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is stocked in the following cities

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from the standpoint of the American producer, we heartily favor the present policy of the United States with respect to the protection of sales of livestock and its products, which we consider as very important, when we realize that in the United Kingdom alone last year there were imported from the Argentine and New Zealand and Australia 1,875,000 cattle as a part of their food supply; and in addition, some 5,000,000 carcasses of mutton and 10,500,000 carcasses of lambs. You can see the importance of that market to be retained by the American farmer for his own benefit.

"With his business this year of \$4,000,000,000, it is probable that the packers' profit charge will remain substantially the same as last year. The forecast indicates that. Of course, the business is one of large volume and small margin of profit, as the ordinary procedure of the business.

"The figures of the packers and stockyards administration indicate a profit in 1928 of 1.71 upon sales, a modest profit; and a profit on investment of 7.14 per cent. That margin is narrow, and I am happy to believe that even with that narrow margin of profit will continue the business on new lines, which will be reasonably successful, that wages will be maintained, and that important adjunct to the success of the farming element which produces livestock will be of a character to maintain stability, reasonable profits, a proper outlet for the American farmer, and a reasonable contribution to the success of the President's program for the ensuing year."

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AND BY-PRODUCT MANUFACTURER

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You have added much to our growth and prosperity in the past year. You have contributed much to the measure of satisfaction with which we conduct our business. And in return we have endeavored to give you a visible expression of our appreciation through the high type of service we put into each insulation job we have undertaken.

May the New Year continue to foster the goodwill and good wishes of this Christmas season.



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Spokane, Southern Representatives, address Hagerstown.

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& Stevenson**
Cold Storage
Doors

"I can
get a
door as
good as
Jamison
for less
money"

WE have some highly significant facts to disprove that statement, Mr. Prospect. Before you decide on doors write for proof, or see our advertisement in the December 7th issue of The National Provisioner.

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We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

Chicago Section

Frank M. Firor, president of Gobel, Inc., New York City, was in Chicago during the week.

Frank A. Hunter, president of the East Side Packing Co., East St. Louis, Ill., was in town this week.

Louis F. Thiel, of the Miles City Horse Products Co., Miles City, Mont., was in Chicago during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 22,691 cattle, 7,171 calves, 79,457 hogs and 42,364 sheep.

Chester G. Newcomb, vice-president of the Lake Erie Provision Co., Cleveland, Ohio, was in Chicago this week attending a packers' meeting.

Provision shipments from Chicago for the week ended Dec. 7, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk.
	1928.	1928.	1928.
Cured meats, lbs.	19,098,000	14,892,000	15,309,000
Fresh meats, lbs.	41,384,000	31,586,000	33,887,000
Lard, lbs.	14,264,000	13,369,000	8,673,000

Packers from Iowa who spent a portion of the week here were John W. Rath, president Rath Packing Co., Waterloo, Ia.; Frank Kohrs, secretary-treasurer Kohrs Packing Co., Davenport, and Jay E. Decker, president Jacob E. Decker & Sons, Mason City.

Among the leading packers who were Chicago visitors this week were L. E. Dennig, president St. Louis Independent Packing Co., St. Louis, Mo.; F. S. Snyder, president Batchelder & Snyder Co., Boston, Mass.; and Frank J. Sullivan, president Sullivan Packing Co., Detroit, Mich.

R. T. Keefe, president of Keefe-LeStourgeon Co., Arkansas City, Kan., was in Chicago this week, accompanied by his son Edward, who has just returned from abroad. "Ted" Keefe and one of his college chums shipped as deck boys on a freight steamer, went to Spain and Portugal, and had many interesting experiences.

BUNNELL HEADS TRADE BOARD.

John A. Bunnell, president of Hatley Bros., Chicago packers, and three times president of the Chicago Board of Trade, has been named again for that office by the nominating committee to succeed Samuel P. Arnot, who has been president for the past two years.

Mr. Bunnell has been in the packing business for about 30 years and has been a member of the Board of Trade since 1891. He has served as director and vice-president of the board and was president in 1909, 1926 and 1927.

At the election to be held January 6, the board will choose, in addition to the president, vice-presidents and five directors and committee members. Charles V. Essroger, vice president of the First National bank, will advance from second to first vice president. Peter B. Carey, three times a director, who represents the speculative inter-

ests, has been nominated for a vice president.

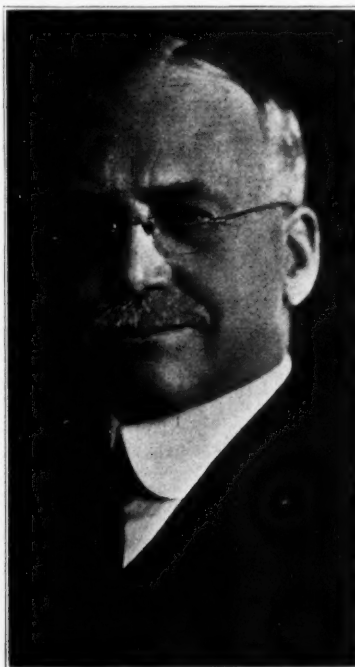
The five nominees for directors are: Emile J. Garneau, Roland McHenry, Parker M. Paine, Lowell S. Hoit and William E. Hudson. The latter three men have already served as directors.

The nominees for committees are: Arbitration, Morris S. Glaser, Lewis M. DeCosta, M. E. Latimer, A. W. Kay and Guy E. Warren; appeals, Edwin J. Kuh Jr., John H. Wheeler, Richard Gambrill Jr., David H. Annan, John J. Coffman; nominating, J. C. Wood, Wallace Templeton, James W. McCulloch, C. P. Randall, and John R. Leonard.

Nomination to these offices is said to be equivalent to election.

NEW ZEALAND BEEF TO U. S.

Exports of frozen beef to the United States from October 1, 1928, to September 30, 1929, decreased from 122,462 quarters to 81,412 for the same period, although boneless beef exports increased from 43,440 bags to 74,940, according to the U. S. Bureau of Agricultural Economics. Total mutton and lamb supplies for the season amounting to 7,724,000 carcasses were 3 per cent below the preceding season. Exports to the United States, however, exceeded the preceding season as there was an increase in mutton from 9,255 to 20,219 carcasses and in lamb from 32,514 to 87,700 carcasses. Supplies of pork were heavier, the number of carcasses of porkers and baconers equalling 159,000 an increase of 8 per cent over 1927-28.



JOHN A. BUNNELL.
Packer again nominated for president of the Chicago Board of Trade.

TRADE GLEANINGS

The Peter Eckrich & Son packing plant, Fort Wayne, Ind., was recently damaged by fire.

A new abattoir, the site for which will cost \$20,000, is planned for Austin, Tex.

Swift & Company plans to erect a one-story ice plant at Ashland, Neb., to cost approximately \$35,000.

R. D. Roby, Brookston, Ind., recently purchased the fertilizer plant near Warsaw, Ind., from Levin Bros.

The annual report of the Northern Packing Co., Grand Forks, Minn., showed a gratifying increase in business for 1929.

The Armstrong Packing Co., Dallas, Tex., will handle turkeys through its newly-organized produce department, and plans to install modern facilities for poultry handling.

The Mione Packing Co., McMinville, Ore., packers of canned chicken, contemplate an extension program designed to increase their output, develop new lines, and locate new supply sources.

Swift & Company have let the contract for their new Birmingham branch house building, 125 by 200 ft., fireproof two-story-and-basement, costing about \$75,000. Equipment will be installed for boiling and baking hams, sausage manufacture.

SEPT. CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during September, 1929, according to the U. S. Bureau of Foreign and Domestic Commerce, were:

Beef, 214,577 lbs., valued at \$74,761; pork, 739,562 lbs., valued at \$224,750; sausage, 182,120 lbs., valued at \$58,130; other canned meats, 252,868 lbs., valued at \$70,934.

Shipments of canned meats from this country to non-contiguous territory: Alaska—Beef, 24,898 lbs., valued at \$7,814; sausage, 7,592 lbs., valued at \$2,377.

Hawaii—Beef, 17,257 lbs., valued at \$4,548; pork, 27,262 lbs., valued at \$7,859; sausage, 41,752 lbs., valued at \$11,401; other canned meats, 7,065 lbs., valued at \$2,684.

Porto Rico—Beef, 1,636 lbs., valued at \$289; pork, 22,000 lbs., valued at \$3,631; sausage, 22,074 lbs., valued at \$6,043; other canned meats, 4,444 lbs., valued at \$890.

EMPLOY MORE MEAT WORKERS.

The trend of employment in the meat packing industry has been upward since April, 1929, according to information made public recently by the U. S. Department of Labor.

In October, 1929, there were employed in 202 plants in the industry 88,669 workers, compared with 87,927 workers during the preceding month of this year. In 1,853 plants in the food industry there were employed 241,136 workers during October, 1929, compared with 236,161 during September, 1928.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
Dec. 12, 1929.

Regular Hams.	
Green.	
8-10	18½
10-12	18
12-14	17½
14-16	17½
16-18	17½
18-20	17½
10-16 range	17½
16-22 range	17½

S. P. Boiled Hams.

H. Ham.	
16-18	17½
18-20	17
20-22	17

Skinless Hams.

Green.	
10-14	19
14-16	18½
16-18	18½
18-20	17½
20-22	16
22-24	14½
24-26	14½
26-30	14½
30-35	14

Picnics.

Green.	
4-6	11½
6-8	11½
8-10	11½
10-12	11½
12-14	11½

Bellies.*

Green.	
6-8	17½
8-10	17
10-12	16
12-14	15½
14-16	14½
16-18	14

*Square Cut and seedless.

D. S. Bellies.

Clear.	
14-16	13n
16-18	12½n
18-20	12½
20-25	11½
25-30	11½
30-35	11½
35-40	11½
40-50	11½

D. S. Fat Backs.

Green.	
8-10	9
10-12	10½
12-14	11
14-16	11½
16-18	11½
18-20	11½
20-25	12

D. S. Rough Ribs.

45-50	
55-60	
65-70	
75-80	

Other D. S. Meats.

Extra short clears	35-45
Extra short ribs	35-45
Regular plates	6-8
Clear plates	4-6
Jowl butts	

FUTURE PRICES.

SATURDAY, DECEMBER 7, 1929.

LARD—		Open.	High.	Low.	Close.
Dec.	10.55				10.55ax
Jan.	10.87½	10.87½	10.85		10.87½ax
Mar.	11.07½				11.07½ax
May	11.27½	11.30	11.27½		11.27½b

CLEAR BELLIES—

Dec.				11.37½n
Jan.				12.10ax
May	12.67½	12.67½	12.65	12.65=

MONDAY, DECEMBER 9, 1929.

LARD—		Open.	High.	Low.	Close.
Dec.	10.52½	10.52½	10.47½		10.50ax
Jan.	10.85				10.85
Mar.	11.07½	11.10	11.07½		11.07½ax
May	11.27½-25	11.32½	11.25		11.27½

CLEAR BELLIES—

Dec.				11.37½n
Jan.	12.02½	12.05	11.95	12.05ax
May	12.70	12.70	12.55	12.55ax

TUESDAY, DECEMBER 10, 1929.

LARD—		Open.	High.	Low.	Close.
Dec.	10.50	10.52½	10.45		10.45ax
Jan.	10.85	10.85	10.80		10.80ax
Mar.	11.07½	11.07½	11.05		11.05ax
May	11.27½	11.27½	11.25		11.25ax

CLEAR BELLIES—

Dec.				11.37½n
Jan.	11.92½	11.95	11.82½	11.95b
May	12.55	12.55	12.52½	12.52½b

WEDNESDAY, DECEMBER 11, 1929.

LARD—		Open.	High.	Low.	Close.
Dec.	10.40	10.40	10.35		10.35
Jan.	10.75	10.75	10.70		10.75ax
Mar.	11.00	11.00	10.92½		10.95ax
May	11.20	11.20	11.12½		11.15b

CLEAR BELLIES—

Dec.				11.37½n
Jan.	11.95	11.95	11.85	11.87½b
May	12.55	12.55	12.45	12.47½

THURSDAY, DECEMBER 12, 1929.

LARD—		Open.	High.	Low.	Close.
Dec.	10.30	10.30	10.20		10.20ax
Jan.	10.65	10.65	10.50		10.50-52½
Mar.	10.87½	10.87½	10.72½		10.72½ax
May	11.10	11.10	10.90		10.90b

CLEAR BELLIES—

Dec.				11.37½n
Jan.	11.87½	11.87½	11.80	11.80ax
May	12.40	12.45	12.30	12.30ax

FRIDAY, DECEMBER 13, 1929.

LARD—		Open.	High.	Low.	Close.
Dec.	10.20-22½	10.32½	10.20		10.22½
Jan.	10.50	10.50	10.50		10.50
Mar.	10.75-70	10.82½	10.70		10.75ax
May	10.92½	11.07½	10.92½		10.92½

CLEAR BELLIES—

Dec.				11.37½n
Jan.				11.80b
May	12.40	12.40	12.35	12.35ax

Key: ax, asked; b, bid; n, nominal; = split.

GERMAN CASINGS MARKETS.

Russia's domination of the German market for sheep casings is pointed to in the report of the American trade commissioner at Hamburg for October. This is due to the large deliveries of Russian sheep casings and the good quality of the product. A slackening up of this supply is anticipated with the freezing up of Russian harbors.

Russia is also an important factor in the market for beef rounds, large quantities of this product having been sent to German markets, with resulting lower price levels.

Fairly large turnovers in both Danish and American hog bungs were reported. A good demand was reported for hog middles, although the American product appeared to be rather high.

CHICAGO RETAIL MEATS

Beef.

Week ended
Dec. 11, 1929. Cor. wk. 1928.

No.	No.	No.	No.	No.	No.
1.	2.	3.	1.	2.	3.
Rib roast, hvy end.	35	30	16	35	30
Rib roast, lt end.	45	35	20	45	35
Chuck roast	32	27	21	34	30
Steaks, round	50	40	25	55	50
Steaks, sirloin 1st cut	45	40	25	50	45
Steaks, porterhouse	60	45	25	75	45
Steaks, flank	28	25	18	28	25
Beef stew, chuck	27	22	15	27	22
Corned briskets, boneless	32	28	18	28	24
Corned plates	20	18	15	20	15
Corned rumps, buns	25	22	18	25	22

Lamb.

Good.	Com.	Good.	Com.
Hindquarters	34	30	27
Legs	35	30	28
Stews	15	15	15
Chops, shoulder	25	20	20
Chops, rib and loin	50	25	60

Mutton.

Legs	26	24	
Stew	14	10	
Shoulders	16	14	
Chops, rib and loin	35	35	

Pork.

Loin, 8@10 av.	20	@23	21	@23
Loin, 10@12 av.	20	@23	21	@23
Loin, 12@14 av.	20	@23	20	@21
Loin, 14 and over	19	@20	18	@21
Shoulders	16	@18		
Butts	20	@22		
Spareribs	16	@17		
Hocks	12	@12		
Leaf lard, raw	14	@14		

Veal.

Hindquarters	35	@40	30	@35
Forequarters	24	@26	22	@24
Legs	35	@38	30	@35
Breasts	16	@22	16	@22
Shoulders	20	@22	18	@22
Cutlets	50	@50		
Rib and loin chops	40	@40		

Butchers' Offal.

Suet		@ 5½		
Shop fat		@ 2½		@ 3
Bone, per 100 lbs.		@50		@50
Calf skins		@18		@22
Kips		@16		@21
Deacons		@12		@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. i. Chicago	9%	
Saltpeter, 25 lbs. lot, f.o.b. N. Y.		
Dbl. refined granulated	5%	5½
Small crystals	7½	
Medium crystals	7½	
Large crystals	8%	
Dbl. rfd. gran. nitrate of soda	3%	3½
Less than 25 lbs. lot, ½ c. more		
Boric acid, carloads, p.wd., bbls.	8%	8½
Crystals to powdered, in bbls., in 5 ton lots or more	9½	9%
In bbls. in less than 5-ton lots	8½	9
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or pow., bbls.	5	4½

Salt—

Granulated, car lots, per ton, f.o.b. Chicago, bulk	\$6.60
Medium, carlots, per ton, f.o.b. Chicago, bulk	\$6.10
Rock, carlots, per ton, f.o.b. Chicago	\$6.00

Sugar—

Raw sugar, 96 basis, f.o.b. New Orleans	@3.77
Second sugar, 90 basis	None
Syrup testing 63 and 65 combined sucrose and invert, New York	@.38
Standard gran. f.o.b. refiners (2%)	@5.00
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.50
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.40

Domestic beef middles were depressed as selectors had lowered prices for sorted goods. The price of North American middles was about \$1.00 per set of 18 meters and the best brand of South American middles \$1.25 per set. Even at the higher price the South American middles have been given a preference because of better quality.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Prime native steers.....	25 1/2 @ 25 1/2
35	20	Good native steers.....	23 1/2 @ 24 1/2
40	24	Medium steers.....	22 1/2 @ 23 1/2
45	28	Heifers, good.....	19 @ 23
50	32	Cows.....	14 @ 17
55	36	Hind quarters, choice.....	30 @ 31
60	40	Fore quarters, choice.....	20 @ 21

Beef Cuts.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Steer loins, No. 1.....	@ 43
35	20	Steer loins, No. 2.....	@ 41
40	24	Steer short loins, No. 1.....	@ 54
45	28	Steer short loins, No. 2.....	@ 55
50	32	Steer loin ends (hips).....	@ 32
55	36	Steer loin ends, No. 2.....	@ 31
60	40	Cow loins.....	@ 24
65	44	Cow short loins.....	@ 29
70	48	Cow loin ends (hips).....	@ 21
75	52	Steer ribs, No. 1.....	@ 26
80	56	Cow ribs, No. 1.....	@ 17
85	60	Cow ribs, No. 3.....	@ 14
90	64	Steer rounds, No. 1.....	@ 20
95	68	Steer rounds, No. 2.....	@ 19 1/2
100	72	Cow chucks.....	@ 20
105	76	Steer chucks, No. 2.....	@ 19
110	80	Cow rounds.....	@ 16 1/2
115	84	Cow chucks.....	@ 15
120	88	Steer plates.....	@ 14 1/2
125	92	Medium plates.....	@ 12 1/2
130	96	Briskets, No. 1.....	@ 11 1/2
135	100	Steer navel ends.....	@ 11 1/2
140	104	Cow navel ends.....	@ 11 1/2
145	108	Fore shanks.....	@ 13
150	112	Hind shanks.....	@ 10
155	116	Strip loins, No. 1.....	@ 50
160	120	Strip loins, No. 2.....	@ 50
165	124	Sirloin butts, No. 1.....	@ 38
170	128	Sirloin butts, No. 2.....	@ 28
175	132	Beef tenderloins, No. 1.....	@ 75
180	136	Beef tenderloins, No. 2.....	@ 70
185	140	Rump butts.....	@ 25
190	144	Flank steaks.....	@ 27
195	148	Shoulder clods.....	@ 19
200	152	Hanging tenderloins.....	@ 20

Beef Products.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Brains (per lb.).....	@ 12
35	20	Hearts.....	@ 12
40	24	Tongues, 4 @ 5.....	@ 35
45	28	Sweetbreads.....	@ 42
50	32	Ox-Tails, per lb.....	@ 7
55	36	Fresh tripe, plain.....	@ 7
60	40	Livers.....	@ 17
65	44	Kidneys, per lb.....	@ 14

Veal.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Choice carcasses.....	@ 23
35	20	Good carcasses.....	@ 21
40	24	Good saddles.....	@ 25
45	28	Good backs.....	@ 15
50	32	Medium backs.....	@ 12

Veal Products.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Brains, each.....	@ 12
35	20	Sweetbreads.....	@ 80
40	24	Calf livers.....	@ 60

Lamb.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Choice lambs.....	@ 25
35	20	Medium lambs.....	@ 24
40	24	Choice saddles.....	@ 30
45	28	Medium saddles.....	@ 28
50	32	Choice fores.....	@ 20
55	36	Medium fores.....	@ 18
60	40	Lamb fries, per lb.....	@ 18
65	44	Lamb tongues, per lb.....	@ 16
70	48	Lamb kidneys, per lb.....	@ 30

Mutton.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Heavy sheep.....	@ 10
35	20	Light sheep.....	@ 12
40	24	Heavy saddles.....	@ 12
45	28	Light saddles.....	@ 16
50	32	Heavy fores.....	@ 8
55	36	Light fores.....	@ 10
60	40	Mutton legs.....	@ 20
65	44	Mutton loins.....	@ 12
70	48	Mutton stew.....	@ 9
75	52	Sheep tongues, per lb.....	@ 16
80	56	Sheep heads, each.....	@ 12

Fresh Pork, Etc.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Pork loins, 8 @ 10 lbs. avg.....	@ 20
35	20	Picnic shoulders.....	@ 12 1/2
40	24	Skinned shoulders.....	@ 13 1/2
45	28	Tenderloins.....	@ 42
50	32	Spare ribs.....	@ 14
55	36	Back fat.....	@ 14
60	40	Boston butts.....	@ 17
65	44	Hocks.....	@ 13
70	48	Tails.....	@ 13
75	52	Neck bones.....	@ 5
80	56	Slip bones.....	@ 14
85	60	Blade bones.....	@ 14
90	64	Pigs' feet.....	@ 7
95	68	Kidneys, per lb.....	@ 11
100	72	Livers.....	@ 9
105	76	Brains.....	@ 14
110	80	Ears.....	@ 7
115	84	Snouts.....	@ 7
120	88	Heads.....	@ 10

DOMESTIC SAUSAGE.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Fancy pork sausage, in 1-lb. cartons.....	@ 27
35	20	Country style sausage, fresh in link.....	@ 22
40	24	Country style sausage, fresh in bulk.....	@ 20
45	28	Country style sausage, smoked.....	@ 22
50	32	Frankfurts in sheep casings.....	@ 23
55	36	Frankfurts in hog casings.....	@ 22
60	40	Bologna in beef bungs, choice.....	@ 19
65	44	Bologna in cloth, paraffined, choice.....	@ 16 1/2
70	48	Bologna in beef middles, choice.....	@ 19
75	52	Liver sausage in hog bungs.....	@ 19
80	56	Smoked liver sausage in hog bungs.....	@ 25
85	60	Liver sausage in beef rounds.....	@ 14
90	64	Head cheese.....	@ 28
95	68	New England luncheon specialty.....	@ 21
100	72	Mixed luncheon specialty.....	@ 24
105	76	Tongue sausage.....	@ 18
110	80	Blood sausage.....	@ 20 1/2
115	84	Polish sausage.....	@ 16
120	88	Souse.....	@ 16

DRY SAUSAGE.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Cervelat, choice, in hog bungs.....	@ 47
35	20	Thuringer Cervelat.....	@ 25 1/2
40	24	Farmer.....	@ 31
45	28	Holstein.....	@ 29
50	32	B. C. Salami, choice.....	@ 46
55	36	Milano Salami, choice, in hog bungs.....	@ 47
60	40	B. C. Salami, new condition.....	@ 27
65	44	Finances, choice, in hog middles.....	@ 42
70	48	Genoa style Salami.....	@ 41
75	52	Pepperoni.....	@ 24
80	56	Mortadella, new condition.....	@ 52
85	60	Capicola.....	@ 40
90	64	Italian style hams.....	@ 55
95	68	Virginia hams.....	@ 55

SAUSAGE IN OIL.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Bologna style sausage in beef rounds.....	\$7.00
35	20	Small tins, 2 to crate.....	8.00
40	24	Frankfurt style sausage in sheep casings.....	8.25
45	28	Small tins, 2 to crate.....	9.25
50	32	Large tins, 1 to crate.....	7.75
55	36	Frankfurt style sausage in hog casings.....	8.75
60	40	Small tins, 2 to crate.....	7.25
65	44	Large tins, 1 to crate.....	8.25

SAUSAGE MATERIALS.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Regular pork trimmings.....	8 1/2 @ 9
35	20	Special lean pork trimmings.....	13 1/2 @ 14
40	24	Extra lean pork trimmings.....	15 1/2 @ 16
45	28	Neck bone trimmings.....	@ 10 1/2
50	32	Pork cheek meat.....	@ 9
55	36	Pork hearts.....	@ 8
60	40	Native boneless bull meat (heavy).....	@ 16
65	44	Boneless chucks.....	@ 13 1/2
70	48	Shank meat.....	@ 12 1/2
75	52	Beef trimmings.....	@ 11 1/2
80	56	Beef hearts.....	7 1/2 @ 8
85	60	Beef cheeks (trimmed).....	@ 9 1/2
90	64	Dressed canners, 350 lbs. and up.....	@ 10 1/2
95	68	Dressed cutter cows, 400 lbs. and up.....	@ 10 1/2
100	72	Dr. bologna bulls, 600 lbs. up.....	@ 13
105	76	Beef tripe.....	5 1/2 @ 6
110	80	Cured pork.....	@ 15 1/2

SAUSAGE CASINGS.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Beef casings.....	@ 45
35	20	Domestic round, 180 pack.....	@ 40
40	24	Domestic round, 140 pack.....	@ 45
45	28	Wide export rounds.....	@ 55
50	32	Medium export rounds.....	@ 45
55	36	Narrow export rounds.....	@ 55
60	40	No. 1 weasands.....	@ 40
65	44	No. 2 weasands.....	@ 10
70	48	No. 1 bungs.....	@ 32
75	52	No. 2 bungs.....	@ 25
80	56	Regular middles.....	1.00 @ 1.05
85	60	Selected wide middles.....	@ 2.35

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Dried bladders.....	@ 2.00
35	20	12/15.....	@ 2.00
40	24	10/12.....	@ 2.15
45	28	8/10.....	@ 2.25
50	32	6/8.....	@ .85

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Hog casings.....	@ 2.75
35	20	Narrow, per 100 yds.....	@ 2.25
40	24	Narrow, special, per 100 yds.....	@ 2.25
45	28	Medium, regular, per 100 yds.....	@ 1.25
50	32	Wide, per 100 yds.....	@ 1.00
55	36	Export butt, per 100 yds.....	@ 1.00
60	40	Large prime bungs.....	@ 33
65	44	Medium prime bungs.....	@ 22
70	48	Small prime bungs.....	@ 10
75	52	Middles.....	@ 7
80	56	Stomachs.....	@ 15
85	60	Stomachs.....	@ 10

VINEGAR PICKLED PRODUCTS.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Regular tripe, 200-lb. bbl.....	\$15.00
35	20	Honeycomb tripe, 200-lb. bbl.....	20.00
40	24	Pocket honeycomb tripe, 200-lb. bbl.....	21.00
45	28	Pork feet, 200-lb. bbl.....	15.50
50	32	Pork tongues, 200-lb. bbl.....	70.00
55	36	Lamb tongues, long cut, 200-lb. bbl.....	58.00
60	40	Lamb tongues, short cut, 200-lb. bbl.....	71.00

BARRELED PORK AND BEEF

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Meat pork, regular.....	@ 25.00
35	20	Family back pork, 24 to 34 pieces.....	@ 32.00
40	24	Family back pork, 35 to 45 pieces.....	@ 32.00
45	28	Clear back pork, 40 to 50 pieces.....	@ 25.50
50	32	Clear plate pork, 25 to 35 pieces.....	@ 20.00
55	36	Brisket pork.....	@ 24.00
60	40	Brisket pork.....	@ 20.00
65	44	Plate beef.....	@ 25.00
70	48	Extra plate beef, 200 lb. bbls.....	@ 30.00

COOPERAGE.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Ash pork barrels, black iron hoops.....	\$1.57 1/2 @ 1.60
35	20	Oak pork barrels, black iron hoops.....	1.05 @ 1.07 1/2
40	24	Ash pork barrels, galv. iron hoops.....	1.77 1/2 @ 1.80
45	28	White oak ham tierces.....	@ 3.12 1/2
50	32	Red oak lard tierces.....	2.42 1/2 @ 2.45
55	36	White oak lard tierces.....	2.62 1/2 @ 2.65

OLEOMARGARINE.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Highest grade natural color animal fat.....	@ 25
35	20	margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 15
40	24	White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 17 1/2
45	28	Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 17
50	32	(30 and 60-lb. solid packed tubs, 1c per lb. less).....	@ 15
55	36	Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 15

DRY SALT MEATS.

No.	No.	Week ended	Cor. week,
20	3	Dec. 11, 1929.	1928.
30	16	Extra short clears.....	@ 10 1/2
35	20	Extra short ribs.....	@ 10 1/2
40	24	Short clear middles, 60-lb. avg.....	@ 12 1/2
45	28	Clear bellies, 18 @ 20 lbs.....	@ 12 1/2
50	32	Clear bellies, 14 @ 16 lbs.....	@ 12 1/2
55	36	Rib bellies, 20 @ 25 lbs.....	@ 12 1/2
60	40	Rib bellies, 25 @ 30 lbs.....	@ 12 1/2
65	44	Fat backs, 10 @ 12 lbs.....	@ 10 1/2
70	48	Fat backs, 14 @ 16 lbs.....	@ 11 1/2
75	52	Regular plates.....	@ 9
80	56	Butts.....	@ 9

Retail Section

Cutting More Money Out of Beef

III—Cuts from the Plate

The plate is one of the important and shank have been transformed into forequarter cuts that should be used roasts, steaks and patties, the next to better advantage if more money is thing to do is to make quick-moving to be cut out of beef. After the shoulder cuts from the plate.

Cuts With Bone in Made From the Plate

MAKING SHORT RIB ROLL.

ONE.—Cut 2-inch strip from rib ends of plate.



TWO.—Roll into shape and fasten with a skewer.

MAKING OTHER CUTS WITH BONE IN.

ONE.—After removing brisket from plate cut narrow strip from navel side of plate. Strip tissue from inside of plate, starting at brisket end. Saw cartilage between each rib, then cut through until outside layer of muscle is reached.



TWO.—Fold with inside of plate out, leaving two ribs connected.

In doing this the first step is to cut a 2-in. strip from the rib end of the plate, roll it and fasten with a skewer. This makes an attractive display piece, and lends itself well to pot roasting.

Turning this cut into a roll often helps when the demand is slow for short ribs as usually cut.

The brisket is then separated from the plate, 5 ribs being left on the brisket piece. The meat is cut clear from the breast bone, the ribs lifted off, and the boneless brisket ready for making corned beef is the result.

Some retail meat dealers make their own corned beef but sometimes this cut is sold fresh to housewives who prefer to pickle their own beef.

After the brisket has been removed the plate may be made into cuts with the bone in or a rolled plate, to be cut off in pot roasts.

In preparing the plate for cuts with the bone in, a narrow strip is first cut from the navel side, the tissue is stripped from the inside of the plate starting at the brisket end, the cartilage between each rib is sawed, and the plate is cut through until the outside layer of muscle is reached.

The cut is then folded with the inside of the plate out, leaving the two ribs connected.

These cuts are particularly popular during the colder months, when more cooking is done and more dishes prepared that require slow cooking.

This is the third of a series of articles on "Cutting More Money Out of Beef" by methods developed and demonstrated by the National Live Stock and Meat Board as a part of its educational campaign to increase meat consumption. The first of these articles appeared in THE NATIONAL PROVISIONER of November 30, 1929; the second in the issue of December 7.

The next article will describe and illustrate the method of making the rolled plate.

PROTEST POULTRY GRADING.

At a meeting of the New York State Association of Retail Meat Dealers on Dec. 5 the following telegram was sent to R. C. Potts, specialist in charge of dairy and poultry, United States Department of Agriculture, Washington, D. C.

"Whereas, at a conference in Washington, D. C., held on the 16th day of October, 1929, it was mutually agreed upon by your department and the representatives from the National and State Association of Retail Meat Dealers, Inc., that the grading of turkeys for the Thanksgiving holiday season should comply with the tentative claim established at that meeting as per copy attached to letter of confirmation following; and

Whereas, the State Association has learned that this mutual agreement as

to the tentative grading of turkeys had been modified by your department to the following: "U. S. Prime Commercially perfect. Specimens of any class". And

Whereas, the New York State Association of Retail Meat Dealers, Incorporated, at a meeting held Thursday evening, December 5, 1929, at its headquarters 250 West 57th Street, New York City, unanimously went on record as being diametrically opposed to the modifications made by your department in violation to the mutual agreement between the representatives at the conference, and

Whereas, the modification permitted fraud and deceit to be practiced upon the legitimate individual retail meat dealer, wholesaler, and the public in that the chain store interest seized the opportunity to use the modification to misrepresent the standards of quality and grading of turkeys in violation of the tentative agreement; and

Whereas, in view of the fact that the damage which your department has done both to the wholesaler, retailer, and consumer public by reason of this modification, this association unanimously went on record opposing the modification of the grading of turkeys by your department, which is entirely detrimental and caused considerable losses to the individual retail meat dealer and wholesaler; therefore be it

Resolved that the New York State Association of Retail Meat Dealers, Inc., demand that the grading of turkeys for the coming Christmas season supervised by your department be up to the proper standards and specifications as agreed between the representatives as set forth in the conference, to eliminate the reoccurrence of the outrageous condition resulting from the modification which occurred during the Thanksgiving holiday season.

DAVID VAN GELDER, President,
New York State Association of Retail Meat Dealers.

A "STRICTLY CASH" TOWN.

The problem of establishing a retail meat business on a strictly cash basis, where the trade has long been used to getting credit, has been a perplexing one for many meat dealers. This is especially true with retailers whose competitors do a large credit business.

And, even where several dealers have considered cooperating on a "gentlemen's agreement," all to work on the same cash basis, the possibility of someone violating the agreement has worked against its success.

Retail meat dealers should be interested in knowing, therefore, that in one Nebraska town of 15,000 population not one or several retail shop proprietors adopted and stuck to a strictly cash business, but the entire town.

Not only did every merchant who signed the agreement to eliminate credit live up to it in a year of successful operation, but the other stores which opened during the year also fell into line, making it an all-cash town.

And the president of the retail merchants' association in this particular town recently stated that the change has been very beneficial to all—to the public as well as the merchants—and that there is no likelihood of their returning to the old credit system.

Retail Shop Talk

HABIT INFLUENCES BUYING.

A radio talk prepared by the New York office of the Livestock, Meats and Wool Division of the U. S. Bureau of Agricultural Economics.

The dream of the meat retailer is to have demand for all cuts of meat in about equal proportions. He tries to bring this about by pricing different cuts differently, but even when he prices certain cuts low, they frequently still fail to "move."

While experienced buyers know there is a difference between cuts from the same carcasses, many less expert may not fully realize just how much difference there is. It is not simply a question of degrees of tenderness, but it also involves custom and suitability to certain meat dishes.

We might illustrate this by saying that many people agree there is no better steak, judged by tenderness and flavor, than a bladebone chuck steak from a strictly choice grade steer or heifer carcass, and yet there are sections of the country where no such steaks are sold because there is no demand for them.

And so we stop and wonder how much consumer purchases are influenced by custom, habit, or whatever one chooses to call the force that makes so many people go into markets and ask again and again for porterhouse, sirloin, delmonico, and similar steaks; center cut pork chops; loin lamp chops, and the other cuts that almost never need advertising to put them across.

Perhaps retailers are to blame, in a large measure, for the lack of interest of their customers in certain cuts of meat. Perhaps too little is done in informing housewives of the possibilities of certain cuts of meat. Of course recipes are given out by some retailers at one time or another during their existence in business, but even this is by no means a general practice.

Railroads give out time tables so their patrons may know what they want to know about trains, but they also give information on service that is not a necessary part of the business. Hotels give out many forms of information. Theatres tell all about current and future attractions; and every bottle or package of patent medicine carries reading matter. It would not be illogical, therefore, to expect meat retailers to furnish similar information, at least on request.

Meat cooked by moist heat carries all the delicious flavors that the meat inherently possesses, and is fully as tender as fried or broiled meat, if not more so. The trouble seems to be that some housewives have not developed

the habit of buying meat suitable to this method of cooking. It is almost always cheaper than the conventional broiling, frying and dry roasting cuts.

TOLEDO MEAT DEALERS ELECT.

The Toledo Retail Meat Dealers Association held its annual election of officers on December 4. The following were elected: Gottlieb Scharfy, president; Christ E. Rieker, first vice president; Chas. W. Hesse, second vice president; A. Weinandy, secretary; P. J. Weiss, treasurer; Frank Reber, master-at-arms; Jacob J. Schmidt, inner guard; Walter Miekicki, outer guard. Trustees: Ernie Leirer, John Mlynarczyk and Chas. W. Hesse.

This is the twenty-first time that secretary Weinandy has been elected to serve in that capacity—twelve years with the Toledo Retail Grocers and Butchers Association and nine years with the Toledo Retail Meat Dealers Association. He has seen many changes in the grocery and meat business in these years.

This meeting was held at Weiss' Market, 2001 Monroe Street. A demonstration was held in arranging and decorating a meat display case by Gus Williamson as director, assisted by Phillip Provo, Jr., and Victor Miller. The following points were brought out during the discussions:

1. Angle your displays especially in a case which is placed at an angle.
2. Ferns to cover edge of pan and exposed parts of display case.
3. Use parchment paper under and beef steak.
4. Display pork chops with tail ends unexposed.
5. Meat must be fresh cut daily.
6. Do not display too much of any one kind of meat.

NEWS OF THE RETAILERS.

The Mills Meat Market, under the management of Fred Ench, has recently been opened in the Interurban Building at Richmond Highlands, Washington.

Fred Urton, Harrington, Washington, has purchased the Harrington branch of the Banner Meat Company.

William Culver, Vernonia, Ore., announces the removal of the Vernonia Market and Grocery to the new Columbia Building.

The Pateros Market and Grocery, Pateros, Washington, formerly owned by H. L. Washburn, has been purchased by E. H. Darlington.

Harry Wolfe has sold the Farmer's Market, 1210 Broadway, Longview, Washington, to J. H. Wynn. The name is to be changed to the Broadway Market, and W. H. Brown will remain in charge.

John Hafensher, Lynden, Washington, formerly of the City Market, has purchased a meat market at Everett, Washington.

W. W. Wake and Son have purchased the Sanitary Meat Market, Springfield, Ore., from F. O. Bennett.

The S. & K. Meat Market, Davenport, Iowa, has opened at 305 West Second Street, under the management of W. J. Bowen.

C. S. Staley, What Cheer, Ia., has purchased the meat market of Herman Hook.

New York Section

VOCATIONAL MEAT CLASSES.

The vocational classes recently formed, and the first of which was held on November 20 at the Evening Technical & Trade School located at Flatbush Avenue Extension and Concord Street, Brooklyn, are making exceptionally good progress and have been closely watched and approved by George C. Wigle, principal of that school. Four classes have been fully subscribed to, and it is expected that before very long arrangements will be made to establish additional ones in Washington Heights, Bronx, Westchester and probably one in Staten Island. It is also hoped that shortly after the new year classes will be established in upper New York State towns. Plans are being made to have such classes in Rochester and Buffalo, and reports from those points indicate that they will be ready for conferences shortly after the first of the year.

In order to assist conference leaders

and to prepare them to present the subjects a special course in conference leadership has been prepared, and will be under the leadership of Jacob Bennett, who was formerly conference leader for the New York State Association. It is also expected that Earl W. Barnhardt of the Federal Board of Vocational Training, as well as representatives from the state and local boards, will attend these conferences for leaders.

The next unit of instruction will cover the subject of buying fresh meats, the first being the pricing of fresh meats. Other units are in the process of preparation and will be announced a little later.

It is also the desire of the association to work with the various boards of vocational training for the establishment of classes for continuation school students. This will give the young man under seventeen, who because of economic conditions is forced out into the

world of earning, an opportunity to attend these classes in the evening and equip himself to become a well-trained assistant, and in time a full-fledged butcher equipped with the knowledge of modern merchandising.

NEW YORK NEWS NOTES.

Frank Firor, president Adolf Gobel, Inc., New York, spent most of last week in Chicago.

Two distinguished visitors to New York during the past week were President Jay C. Hormel and Vice President E. M. Sturman of Geo. A. Hormel & Co., Austin, Minn.

J. A. Grace, of the Gansvoort Branch of Cudahy Packing Co., has returned to his duties after an illness of several weeks. It is hoped that he will soon be his usual well self again.

Lem Levy of the construction department, Wilson & Co., accompanied by Mrs. Levy, sailed for Sao Paulo, Brazil, on the S. S. Southern Cross on Friday, December 20, for an indefinite stay.

G. D. Hopkins, secretary of Wilson & Co., Chicago, visited New York last week. H. A. Greene, sausage department, Chicago, spent several days at the New York plant during the past week.

E. L. Yanke, executive department, and J. J. Stavely, casing department, Wilson & Co., Chicago, visited New York the latter part of last week and are expected to remain in the East for a few days of the coming week.

Swift & Company, New York, have had as Chicago visitors during the past week A. W. Doell, produce department, and R. D. Hebb, public relations department. W. P. Jones of the Chicago office spent a few days at the Jersey City plant.

As a stimulus to increase business Stahl-Meyer, Inc., have found nothing to equal the regular sales meetings that are held monthly. Louis Meyer, vice president and treasurer of the company, is in charge of sales, and in order to cover all three branches the meetings are held the first Thursday evening in the month at the plant of Louis Meyer, Inc.; the first Saturday evening in the month at the F. A. Ferris branch, and the second Wednesday in the month at the Otto Stahl branch. Two recent sales campaigns covered bacon, sliced bacon and sausage. Salesmen exceeding their quotas were presented with gold pieces, and in the case of the sausage campaign the successful men were presented with gold pen knives.

AMONG RETAIL MEAT DEALERS.

Routine matters and reports constituted the meeting of the Bronx Branch on Wednesday evening of last week. There were a number of committee reports, all of which showed progress. This Branch will hold the final meeting of the year at Ebling's Casino on Wednesday evening, December 18th.

Mrs. Oscar Schaefer, an active member of the Ladies' Auxiliary, had a birthday on Wednesday of this week.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 12, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$20.50@22.50	\$20.50@21.50	\$21.50@23.50	\$22.00@23.00
Good	19.00@20.50	18.50@20.50	20.00@22.00	20.00@21.00
STEERS (550-700 lbs.):				
Choice	22.00@24.00		21.50@24.00	23.00@25.00
Good	19.50@22.00		20.00@22.00	20.00@22.00
STEERS (500 lbs. up):				
Medium	16.00@19.50	17.00@18.50	18.00@20.00	17.00@20.00
Common	14.00@16.00	16.50@17.00		
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	22.00@25.00		23.00@25.00	
Good	20.50@22.00		20.00@23.00	
Medium	19.00@20.50			
COWS:				
Good	15.00@16.00	16.00@17.00	16.00@17.00	15.50@16.50
Medium	13.50@15.00	15.00@16.00	15.00@16.00	14.50@15.50
Common	12.00@13.50	14.50@15.00	14.50@15.50	13.50@14.50
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	22.00@24.00	23.00@25.00	24.00@27.00	24.00@25.00
Good	20.00@22.00	20.00@23.00	21.00@24.00	22.00@24.00
Medium	17.00@20.00	17.00@20.00	19.00@22.00	19.00@21.00
Common	14.00@17.00	16.00@17.00	18.00@19.00	16.00@18.00
CALF (2) (3):				
Good	15.50@17.00	16.00@17.00	16.00@18.00	17.00@18.00
Medium	14.00@15.50	14.00@16.00	14.00@16.00	15.00@16.00
Common	12.00@14.00	12.00@14.00	13.00@15.00	
Fresh Lamb and Mutton:				
LAMB (35 lbs. down):				
Choice	25.00@26.00	26.50@27.00	25.00@27.00	25.00@27.00
Good	23.00@25.00	26.00@26.50	24.00@26.00	25.00@26.00
Medium	20.00@23.00	24.00@26.00	23.00@25.00	23.00@24.00
Common	18.00@20.00	21.00@24.00	21.00@23.00	19.00@22.00
LAMB (35-45 lbs.):				
Choice	23.00@24.00	25.00@26.00	25.00@26.00	25.00@26.00
Good	22.00@23.00	24.00@25.50	24.00@25.00	24.00@25.00
Medium	20.00@22.00	22.00@24.00	23.00@24.00	23.00@24.00
Common	18.00@20.00	20.00@22.00	21.00@23.00	19.00@22.00
LAMB (46-55 lbs.):				
Choice	20.00@22.00	22.00@25.00	22.00@24.00	23.00@24.00
Good	19.00@21.00	21.00@24.00	21.00@23.00	21.00@22.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@13.50	13.00@14.00	12.00@13.00	11.00@12.00
Medium	10.00@12.00	11.00@13.00	10.50@12.00	10.00@11.00
Common	8.00@10.00	9.00@11.00	8.00@10.00	8.00@10.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	17.50@18.50	18.50@19.50	17.00@19.00	18.00@19.00
10-12 lb. av.	17.00@18.00	18.50@19.50	17.00@19.00	17.50@19.00
12-15 lb. av.	16.50@17.50	18.00@19.00	16.00@18.00	17.00@18.00
16-22 lb. av.	15.50@16.00	14.50@16.50	15.00@17.00	15.00@17.50
SHOULDER, N. Y. Style, Skinned:				
8-12 lb. av.	13.00@15.00		15.00@17.00	14.00@15.50
PICNICS:				
6-8 lb. av.		13.00@14.00		14.00@15.00
BUTTS, Boston Style:				
4-8 lb. av.	15.00@18.00		17.00@20.00	17.00@18.00
SPARE RIBS:				
Half Sheets	13.50@16.00			
TRIMMINGS:				
Regular	8.50@9.00			
Lean	14.50@16.50			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

"INSTANT" FREEZING of Retail Cuts

The Modern Aladdin's Lamp for the Meat Industry

A NEW task for refrigeration—the most perfect method of food preservation. It has revolutionized the marketing of fish. Now the meat, fruit and vegetable industries are awakening.

"INSTANT" freezing has amazing advantages over air freezing—making perishables virtually imperishable.

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**One For Every
Purpose**

S. C. BLOOM & CO.

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MONADNOCK BLOCK

CHICAGO

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$12.50@13.00
Steers, medium	10.25@12.50
Cows, common and medium	6.25@ 8.25
Bulls, cutter-medium	6.25@ 9.25

LIVE CALVES.

Vealers, good to choice	\$15.50@18.00
Vealers, medium	12.00@15.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.00@14.00
Lambs, medium	11.00@13.00
Lambs, common	8.50@11.00
Ewes, medium to choice	4.50@ 6.50

LIVE HOGS.

Hogs, 100-210 lbs.	\$ 9.40
Hogs, medium	9.30
Hogs, 120 lbs.	9.00
Roughs	8.75
Good Roughs	9.00

DRESSED HOGS.

Hogs, heavy	\$ 17 1/2
Hogs, 180 lbs.	17 1/2
Pigs, 80 lbs.	18 1/2
Pigs, 80-140 lbs.	18

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	24 @ 26
Choice, native light	24 1/2 @ 26 1/2
Native, common to fair	22 @ 23 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	23 @ 24
Native choice yearlings, 400@600 lbs.	24 @ 26
Good to choice heifers	21 @ 23
Good to choice cows	18 @ 17
Common to fair cows	13 @ 15
Fresh bologna bulls	16 @ 17

BEEF CUTS.

	Western.	City.
No. 1 ribs	23 @ 30	31 @ 33
No. 2 ribs	26 @ 28	28 @ 30
No. 3 ribs	23 @ 25	23 @ 27
No. 1 loins	33 @ 37	42 @ 44
No. 2 loins	33 @ 36	36 @ 41
No. 3 loins	28 @ 32	32 @ 35
No. 1 hinds and ribs	27 @ 30	23 @ 31
No. 2 hinds and ribs	24 @ 28	21 @ 26
No. 3 hinds and ribs	20 @ 23	18 @ 20
No. 1 rounds	21 @ 22	21 @ 22
No. 2 rounds	19 @ 20	20 @ 21
No. 3 rounds	17 @ 18	18 @ 19
No. 1 chuck	22 @ 23	22 @ 24
No. 2 chuck	20 @ 21	20 @ 21
No. 3 chuck	18 @ 19	18 @ 19
Bolognas	16 @ 17	16 @ 17
Rolls, reg., 6@8 lbs. avg.	22 @ 23	22 @ 23
Rolls, reg., 4@6 lbs. avg.	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	60 @ 70	60 @ 70
Tenderloins, 8@6 lbs. avg.	80 @ 90	80 @ 90
Shoulder clods	10 @ 11	10 @ 11

DRESSED VEAL AND CALF.

Prime veal	28 @ 30
Good to choice veal	23 @ 26
Med. to common veal	15 @ 21
Good to choice calves	18 @ 22
Med. to common calves	14 @ 18

DRESSED SHEEP AND LAMBS.

Lambs, prime	20 @ 27
Lambs, good	23 @ 25
Sheep, good	13 @ 14
Sheep, medium	7 @ 10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	18 @ 19
Pork tenderloins, fresh	50 @ 52
Pork tenderloins, frozen	43 @ 46
Shoulders, city, 10@12 lbs.	17 @ 18
Shoulders, Western, 10@12 lbs.	15 @ 16
Batts, boneless, Western	21 @ 22
Batts, regular, Western	18 @ 19
Hams, Western, fresh, 10@12 lbs. avg.	20 @ 21
Hams, city, fresh, 6@10 lbs. avg.	24 @ 25
Picnic hams, Western, fresh, 6@8 lbs. avg.	15 @ 16
Pork trimmings, extra lean	20 @ 21
Pork trimmings, regular, 50% lean	12 @ 13
Spareribs, fresh	16 @ 17

SMOKED MEATS.

Hams, 8@10 lbs. avg.	22 @ 23
Hams, 10@12 lbs. avg.	21 @ 22
Hams, 12@14 lbs. avg.	20 @ 21
Picnic, 4@6 lbs. avg.	17 @ 18
Picnic, 6@8 lbs. avg.	16 1/2 @ 17 1/2
Rollettes, 6@8 lbs. avg.	18 1/2 @ 19 1/2
Beef tongue, light	30 @ 32
Beef tongue, heavy	34 @ 36
Bacon, boneless, Western	22 @ 23
Bacon, boneless, city	20 @ 22
Pickled bellies, 8@10 lbs. avg.	17 @ 19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, l. c. trim'd	40c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	20c a pound
Mutton kidneys	11c each
Livers, beef	40c a pound
Oxtails	22c a pound
Beef hanging tenders	32c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 4
Edible suet	@ 5 1/2
Cond. suet	@ 4 1/2

GREEN CALFSKINS.

	5-9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals	18	2.00	2.10	2.30
Prime No. 2 veals	18	1.80	1.85	2.03
Buttermilk No. 1	15	1.65	1.75	1.95
Buttermilk No. 2	13	1.45	1.60	1.70
Branded Gruby	7	.85	.90	1.10
Number 3	At value

BUTTER.

Creamery, extra (92 score)	43 1/4 @ 43 1/2
Creamery firsts (88 to 89 score)	36 @ 37 1/2
Creamery, seconds (84 to 87 score)	32 1/2 @ 34 1/2
Creamery, lower grades	31 @ 32

EGGS.

(Mixed colors.)

Extras, dozen	@ 60
Extra firsts, doz.	56 @ 58
Firsts, doz.	50 @ 54
Checks	34 @ 36

LIVE POULTRY.

Fowls, colored, fancy, via express	32 @ 33
Fowls, Leghorn, via freight	25 @ 26

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.	31 @ 33
Western, 48 to 54 lbs. to dozen, lb.	27 @ 29
Western, 43 to 47 lbs. to dozen, lb.	25 @ 27
Western, 36 to 42 lbs. to dozen, lb.	23 @ 25
Western, 30 to 35 lbs. to dozen, lb.	22 @ 23

Fowls—fresh—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb.	34 @ 36
Western, 48 to 54 lbs. to dozen, lb.	30 @ 32
Western, 43 to 47 lbs. to dozen, lb.	28 @ 30
Western, 36 to 42 lbs. to dozen, lb.	26 @ 28
Western, 30 to 35 lbs. to dozen, lb.	24 @ 26

Ducks—

Long Island, per lb.	20 @ 24
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Turkeys—

Western, young toms, prime to fancy	32 @ 34
Western, young hens, prime to fancy	31 @ 32

Squabs—

White, ungraded, per lb.	50 @ 60
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Chickens, fryers—fresh—12 to box—prime to fecy:

Western, 36@42 lbs., per lb.	28 @ 28
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Fowls, frozen—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs., per lb.	33 @ 34
Western, 48 to 54 lbs., per lb.	29 @ 30
Western, 43 to 47 lbs., per lb.	27 @ 28

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Dec. 5, 1929:

	Nov. 29	30 Dec. 2	3	4	5
Chicago	41 1/4	42	42	42	42
N. Y.	43	43	43	43 1/2	43 1/2
Boston	43	43	43	43 1/2	43 1/2
Phila.	44	44	44	44 1/2	44 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	30	30 1/2	40	40	39 1/2	39 1/2
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Receipts of butter by cities (tubs):

	Wk. to Dec. 5	Prev. week.	Last week.	Since Jan. 1—1929.
Chicago	27,832	31,350	28,158	3,067,618
N. Y.	36,728	34,793	36,917	3,429,020
Boston	8,286	8,857	12,498	1,113,952
Phila.	13,062	8,649	12,390	1,061,414
Total	86,508	83,649	89,931	8,702,004

Cold storage movement (lbs.):

	In Dec. 5	Out Dec. 5	On hand Dec. 6	Same week-day last year.
Chicago	40,868	208,750	19,174,739	8,907,349
N. Y.	7,450	283,494	12,482,834	8,573,164
Boston	43,769	116,833	7,164,490	6,110,898
Phila.	5,061	88,814	4,328,404	3,322,588
Total	97,483	698,911	43,150,467	26,914,029

FERTILIZER MATERIALS.

BAIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.10 @ 2.15
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 2.00
Blood, dried, 15-16% per unit	@ 3.80
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	4.25 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.30 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.75 & 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.12
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.25 & 10c
Tankage, unground, 9@10% ammo	3.90 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.	@ 26.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@ 36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.50

Potash.

Manure salt, 20% bulk, per ton	@ 12.50
Kainit, 12.4% bulk, per ton	@ 9.10
Muriate in bags, basis 90%, per ton	@ 36.75
Sulphate in bags, basis 90%, per ton	@ 47.75

Beef.

Cracklings, 50% unground	@ .85
Cracklings, 60% unground	@ 1.00

Meat Scraps, Ground.

50%	@ 58.00
55%	@ 62.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	95.00@125.00
Flat shin bones, avg. 40 to 48 lbs., per 100 pcs.	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 110.00
Horns, according to grade	75.00@200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Dec. 7, 1929, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,312	6,472	2,326	37,236
Central Union	2,234	1,111	556	15,698
New York	598	3,115	29,625	10,316
Total	7,144	10,698	32,507	53,253
Previous week	8,103	15,199	27,999	60,379
Two weeks ago	6,974	10,209	30,675	46,842

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.

NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

Emil Kohn, Inc. Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse

407 East 31st St.,

NEW YORK, N. Y.

Caledonia 0118-0114

1929.

2.15

2.00

3.80

10c

10c

50c

2.12

10c

10c

26.00

36.50

0.50

12.50

9.10

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.05

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